

MASSACHUSETTS PLOUGHMAN

DEVOTED TO AGRICULTURE, HORTICULTURE, THE FARM, THE GARDEN, AND THE HOME.

NEW ENGLAND

JOURNAL OF

THE FINEST, MOST INTERESTING, AND MOST USEFUL OF ALL THE LITERATURE OF THE FARM, THE GARDEN, AND THE HOME.

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WHOLE NO. 3121

fact of the people of the British Provinces being ready to send potatoes here as soon as they will sell for more than fifty cents a bushel, has been an excuse for many a farmer to neglect to plant them, and if he has to pay from eighty cents to \$1 a bushel for them, he has another excuse for using very vigorous language about potato bugs, drought, Canadians, etc.

Lasting Manures.

Lasting manures seem to be a popular name for manures containing plant food (nitrogen, potash and phosphoric acid), more or less "insoluble"; that is, not readily available to the uses of growing plants. This "available" matter had best be made clear right here. In a general sense,

fore the actual plant food to be applied to last six years is as follows:

Nitrogen.....	546 lbs.
Potash.....	425 "
Phos. Acid.....	222 "

Now the best form of so-called lasting manure is ordinary farmyard manure, which contains per ton about ten pounds each of nitrogen and potash and five pounds of phosphoric acid. Therefore, a manure application lasting to the extent of six years must be something like forty-five tons per acre, which is absurd in general farming, as every farmer knows. In fact, a lasting fertilizer means pretty much a manure the plants cannot use. If the manure is stacked in the barnyard, it will last a heap longer. The wise thing in manuring is to give plant food for the next crop, and

Common Cows Make Good Beef Cattle.

It is not only possible to start with common cows as a foundation, and build up a good herd of beef cattle, but it is one of the best moves that the average farmer can make, providing, of course, he has the common cows to begin with. There is no earthly reason why he should sell such a herd, and proceed to put a lot of money in well-bred cows. I should advocate building up the herd every time from common stock, so that one would gain experience while making improvements. Place the average man without experience in possession of a fine herd, and he will in most cases abuse it through ignorance. If a man cannot breed carefully enough to build up a herd he cannot handle fine-bred animals well enough to keep them up to their standard. If there is

with not very flattering prospects. Many of the farmers in this town are engaged in winter dairying, and their cows are now coming fresh in milk, which keeps up their milk product throughout the entire season.

The present high price for all milk feeding stuffs makes quite a difference in the net income from what would be secured when corn and other feed is bought for much less money. Winter dairying consumes a large quantity of extra feed and care in keeping up the flow of milk. It is conceded by many that farmers of the present day pay out far too much money for feed, outside of that which is produced on their own farms. Again, in connection with this paying out for feeding stuffs, farmers are continually putting large sums of money into the purchase of commercial fertilizers to keep up

ing, and on flour and its relation to bread, which were carried on at the University of Minnesota in 1897-98, have already been published. These investigations have been continued, and the purpose of the forthcoming bulletin is to report the results of those completed during 1899 and 1900.

The value of any material as a food depends not only upon the amounts of nutrients which the material contains, as indicated by its composition, but also upon the proportions of those nutrients which can be digested and made available to the body. In order to determine and compare the actual nutritive values of graham, entire wheat and standard patent-roller process flours, not only were complete analyses of these materials made and heats of combustion determined, but a series of digestion experiments with men was conducted, in which a considerable portion of the diet consisted of bread made of the different flours.

According to the chemical analysis of graham, entire wheat and standard patent flours milled from the same lot of wheat, the graham flour contained the highest and the patent flour the lowest percentage of total protein. But according to the results of digestion experiments with these flours the proportions of digestible protein and available energy in the patent flour were larger than in either the entire wheat or the graham flour. The lower digestibility of the protein of the latter is due to the fact that in both these flours a considerable portion of this constituent is contained in the coarser particles, and so resists the action of the digestive juices, and escapes digestion. Thus while there may be actually more protein in a given amount of graham or entire wheat flour than in the same weight of patent flour from the same wheat, the body obtains less of the protein and energy from the coarser flour than it does from the fine, because, although the inclusion of the bran and germ increases the percentage of protein, it decreases its digestibility.

Briefly stated, the more important deductions from the results of these investigations are that the bread-making qualities of patent flour milled from high grade of wheat were not improved by the increase of the proportion of either starch or gluten, and that the nutritive value of the flour was not increased by milling the wheat so as to retain a large proportion of the bran and germ as in the entire wheat and graham flours.

The National Fruit—Alike with the question of a national flower, one often wonders what is the national fruit. According to "Country Life in America," the United States is surely the land of the apple, even though pomological meetings may no longer discuss so fully the juicy fruit that is with us every day in the year. Grown over the widest range of the country and under the most varied conditions, it is most adaptable not only in its vast range of varieties, but in its greatly varied uses.

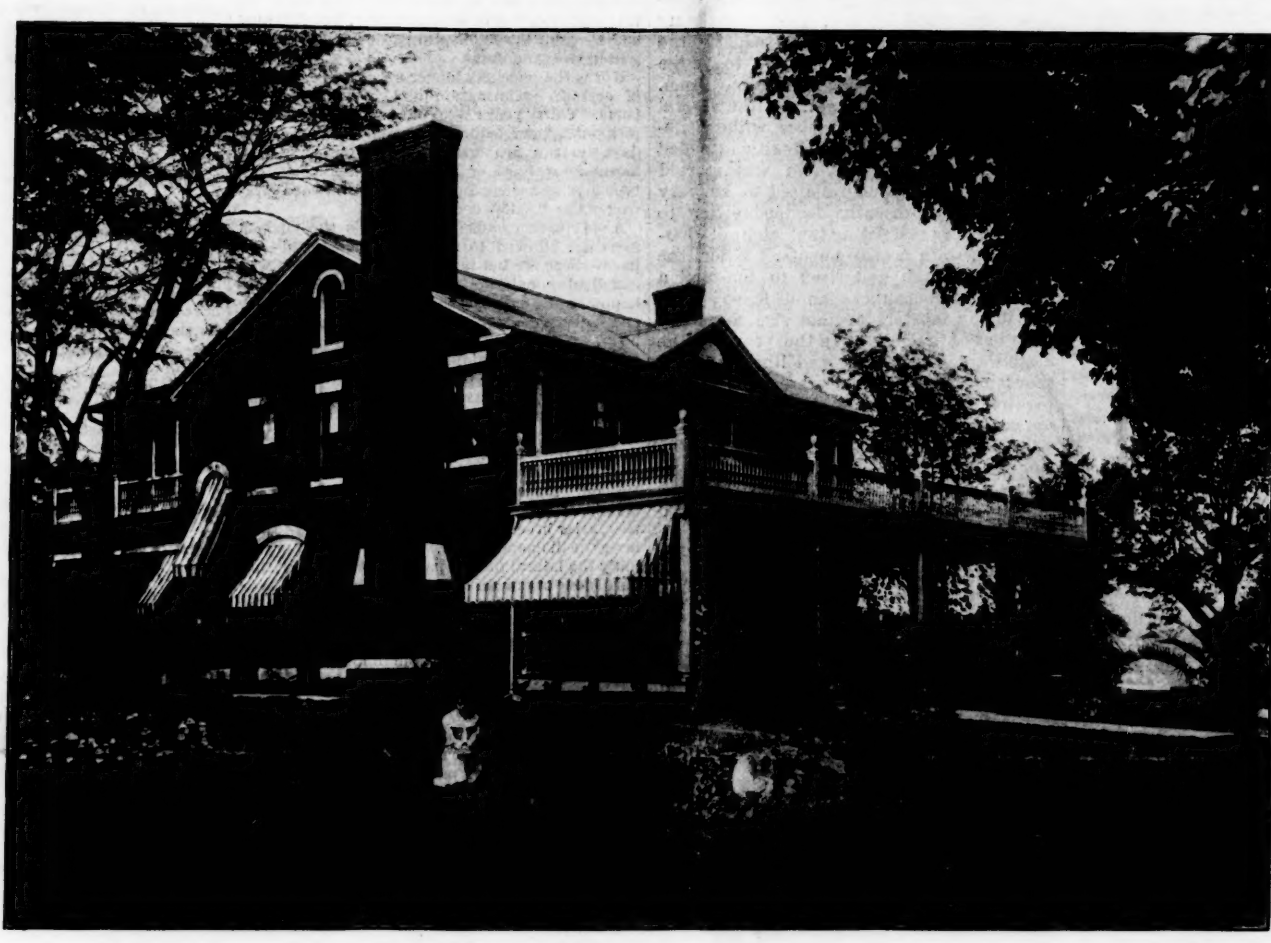
Without apple pie at frequent intervals, what farm household can be called well ordered. The good housewife of the country seems to limit the setting forth on her table of apple sauce; and what sort of a country school-house would it be wherein a score or more of juicy apples were not consumed in sly bites under desk lids any proper school day?

Another evidence is the Italian fruit stands where the vender polishes the brightly striped but leathery skin of the Ben Davis; he sells it for ten months in the year, and it is his ideal fruit. While the names banana and "Dago" seem synonymous, the apple is the favorite stock in trade of the Italian.

The Bureau of Animal Industry of the Department of Agriculture is seriously considering a revision of its regulations for dipping sheep intended for transmission from one State to another.

"It may be first recalled," stated Dr. Salmon, the Chief of the Bureau, that, owing to certain practical trade conditions, the bureau has thus far insisted only on a single dipping, instead of on two dippings ten days apart. Notwithstanding this concession, which has thus far been made to trade conditions, we have noticed that of 315,112 sheep dipped eighty-six per cent. were affected by one dip and only fourteen per cent. ineffective. It must be conceded that this is a better result on single dipping than even we hoped to obtain, since the treatment had to be performed at so many different places, hence by different sets of men, on which account absolute uniformity could hardly be expected. The fourteen per cent. of ineffective cases clearly indicates, however, that the period must soon come to an end, during which the Bureau can make a temporary concession to traders in order that they may adapt themselves to conditions which they must surely foresee. While many buyers and shippers have cheerfully co-operated with the Bureau in its work of restricting scab, this cannot be said of all of them. Those dealers and feeders who endeavor to eradicate the disease are now shown to be subject to a certain amount of risk or failure or reinfection due to the fourteen per cent. of failure from a single dipping. It is, therefore, only a question of a short time when the Bureau will find it absolutely necessary, in protecting sheep raisers and feeders, to insist upon a double dipping. Sheep raisers would do well to take this warning seriously, and to double their efforts for the eradication of the disease, not only from their own flocks, but from the other flocks in their country. To allow scab to exist in a neighbor's flock, when he is so careless as to ignore the warnings already given, is for the cautious sheep raiser to assume a risk of having his own sheep held for a double dipping in case they come into contact with his neighbor's sheep during shipment.

GUY E. MITCHELL.



RESIDENCE OF FRANK W. HART, CLEVELAND, OHIO.
Home of the Lorna Herd of Jerseys.

the elements of plant food must be soluble in water before plant can use them. Most of the plant food in farmyard manure is insoluble in water, but in the soil the vegetable substance of such decays more or less rapidly, and by this process of decay the plant food elements are set free in such form or condition as to be soluble in water. This solubility need not be complete, such, for example, as the rapid solution of a lump of sugar in water. A plant during its growing period takes in at its roots and gives off through its leaves immense quantities of water. As this water goes into the substance of the growing plant it carries with it more or less plant-food elements; hence, if the source of plant-food supply is only partly soluble in water, the constant flow of water carrying only a little plant food at a time, in the aggregate, supplies the full needs of the crop. This partial solubility of manures reaches a moderately favorable stage in well-rotted farmyard manure. With leather scrap, old bones, raw phosphate rock, etc., the degree of solubility is too low for practical purposes.

Chemicals or commercial fertilizers are marked by a high degree of availability. In a majority of cases, the actual plant food is largely at once soluble in water. For this reason such manures give immediate results, except when seasons are very abnormal, or the tillage very low grade. Lasting manures certainly do not include commercial fertilizers. To examine clearly the nature of lasting manures, we must consider why they last—they last because they are not used, the plants cannot use them, and on this account they remain in the soil, for some problematical future use. Not only this, but as decay is constantly going on, except, perhaps, in midwinter, and much of the plant food becomes soluble at a time when there are no growing plants to make use of it, it is lost utterly through drainage and other causes. The rapidity with which insoluble plant food becomes available is largely a matter of weather conditions, so that the same quantity of manure may suffice one year and utterly fail the next. Modern agriculture cannot stand any such hit-or-miss work.

It costs about the same to break, till, seed, etc., whether a crop is grown, or only a quarter crop. In both cases a year's interest is gone, and the possible profits of a year's time. No prudent farmer can take the risk of using "lasting" manures on the chance of their becoming available in time. Suppose a fair grade of farmyard manure is expected to "last" six years, let us see how much must be used with an ordinary rotation:

	Nitrogen.	Potash.	Phos. Acid.
Corn, 70 bu.....	83 lbs.	55 lbs.	48 lbs.
Wheat, 35 bu.....	31 "	31 "	18 "
Clover, 2 tons.....	83 "	94 "	23 "
Timothy, 2 tons.....	83 "	94 "	23 "
Corn, 70 bu.....	83 "	55 "	48 "
Wheat, 35 bu.....	31 "	31 "	18 "
	455 lbs.	354 lbs.	188 lbs.

As this is a "lasting" manuring proposition, fully one-fifth must be added to the above figures for losses in the soil. There

give it so the crop can get it when it wants it. Also, use plenty of potash and phosphates, as the clover crop supplies enormous quantities of nitrogen about free of cost, but potash and phosphates must be supplied to go with this nitrogen, or it too will grow of the "lasting" sort. R. GARWOOD.

Disease-Killing Agencies.

There are three recognized agents of nature which tend to prevent and destroy disease germs in the human habitations, and likewise in the quarters for animals. With these agents always present the animal can be wintered with little danger of disease, and though the winter be ever so unfavorable they will not suffer from it. Naturally, it would seem that every dairyman and cattle grower would utilize these agents, especially when they can be had without much cost. The chief trouble is that they are too free and too well known to attract much attention.

Light, good drainage and proper warmth are the agents referred to, and we are gradually giving them more importance in the economy of wintering cattle than heretofore. The old idea that a dark barn or stable was all right for cows, horses or other animals will hardly stand today in the light of modern scientific conclusions. Darkness we know harbors dampness, disease and germs that are injurious to all animal life and health. Flood the stables and barns with sun and light, and they will destroy germs that undermine the health of cattle. It is so easy to supply light in the barns and stables that it is a careless man who will not give it to his cattle. Light costs a little, but it is one of the best disease destroyers in the world.

Good drainage of the stables can likewise be provided with practically little expense. Not only will this pay in the end in keeping the animals clean and healthy, but the manurial value of the drainage will prove of considerable importance at the end of the winter. A slight incline of the floor of the stables and stalls will carry the liquid part of the manure away, and this drainage will keep the stables in a sweet, healthful condition, especially if the sunlight can likewise be admitted to perform its purifying mission. Heating artificially the stables and barns is something of a novelty to many, but where high-grade cattle are kept this is becoming quite common. However, warmth can be supplied without much expense. The first step is to shut out every draft in the building, and give the walls of the stables double lining or inside padding of sawdust or straw. If we built our stables much as we build cold frames, with double walls and filling between, we would have much warmer sleeping-places for the animals. A little wise provision in this way will make the stables comfortable in winter, and the sunlight in the daytime will help to increase the temperature. With good, warm bedding, then the most delicate farm animal can find comfort in winter, and in the spring its health will remain unimpaired. E. P. SMITH, Ohio.

going to be any failure it is better to have it with the common herd so the loss will be less keen.

There is plenty of opposition to the idea of using common cows for building up a good herd of animals for beef purposes; but that opposition is too often of a flimsy nature. A good common cow foundation is an excellent thing. The animals are strong and hardy and they are capable of vast improvements. There will be some in the herd which may be useless. Weed them out gradually and keep on building up with the best. Get a thoroughbred bull and half the battle is then won. The first cross will show some good results, and the second and third will show steady and pronounced improvements. The half-bred steers will make good beef, and they will in most cases fatten as easily and rapidly as many full-blooded steers. Good feeding and care are essential, but most owners of good cattle would attend to that without any question.

The reason for advocating the improvement of the common cow for beef purposes is that nine-tenths of young farmers must start life with a herd of them, and they are not provided with any too much money. They would have to pay \$100 apiece for thoroughbred cows, and it would be out of the question, but it is within their means to make fair selections from other herds at \$30 and \$40. If one then gets a thoroughbred bull he cannot only make a living, but have the satisfaction of breeding up his herd so that they will prove almost as satisfactory for beef cows as his neighbor's fancy stock. A. Q. STOCKER, Kansas.

New York Farm Notes.

At this writing the beautiful weather which has prevailed so many weeks this fall still continues. Farmers are having a fine time to accomplish all kinds of farm work. Potatoes have been got out of the ground, and those farmers who have been fortunate enough to save some from the ravages of the rot, which has been so universal all about the country, are now disposing of their surplus crops to good advantage.

Our local buyers have commenced to ship potatoes of late, paying from forty-five to fifty cents per bushel, delivered at the cars. Buyers are compelled to be very cautious about getting sound potatoes this fall. In many years there has not been so large a yield as at present. If it had not been for the prevailing rot, potatoes doubtless would have sold very cheap with an insufficient market for them.

The cheese factories are closing up their make for the season, in many instances, where located within a certain distance of the milk station. The first of the present month, the price of the milk delivered at the station was advanced from \$1 to \$1.15 per hundred. This created considerable stir among the dairymen disposed to change from the factories to the milk station.

Factory men have not been disposing of their cheese very rapidly for several weeks past and are holding for an advance in price.

the fertility of their land. If more pains was taken by many of our farmers to appropriate with greater economy all the fertilizers used on the farm, the result would be more in their favor at the end of the year. P. E. WHITE, Deer River, Lewis Co., N. Y., Nov. 4.

Connecticut Farm Notes.

The exceptionally fine weather during the month of October gave the farmers an excellent opportunity to push their fall work, and the result is that the greater part of them are ready for cold weather whenever it comes.

The past season was a peculiar one, so far as crops were concerned: results being very uneven in the same sections. One farmer would have a good crop of potatoes, while his neighbor's would be hardly worth harvesting. In this vicinity potatoes planted on sandy soil did the best as a rule.

Apples are conspicuous by their absence. Trees that were full of blossoms bore no fruit. What few apples there are are of inferior quality. Especially is this true of the Baldwin and Greening. Those who have apples will realize a good price for them and ready sale. One of our farms has sold several barrels of apples, unassorted, at \$2.75 per barrel, and good fruit would command a much higher price.

Onions did not produce a large yield; in some instances they were injured by blight. Those who have good onions can safely rely upon \$1 per bushel for them in the near future.

There was a large growth of corn so far as fodder is concerned, and in many fields the corn eared well and produced a good crop. Several new silos were erected the present season and filled with corn.

The increased interest manifested by farmers in dairying calls for a better system of feeding stock, and the silo seems to solve the problem to the satisfaction of many. Eggs are very scarce in this vicinity. The hens are on a "strike," and refuse to compromise. Local merchants are paying twenty-eight to thirty cents per dozen for what they can get, but by the time the city consumers get them they have to pay several cents more per dozen for them. Potatoes are selling at from seventy-five to eighty-five cents per bushel. Farm laborers are not very plenty, and any man who desires to find work can generally do so. Columbia, Ct., Nov. 4. J. P. L.

Notes from Washington, D. C.

The office of experiment stations of the Department of Agriculture has in preparation a bulletin containing studies on bread and breadmaking at the University of Minnesota in 1897 and 1900. The investigations had as their special objects the determination of the comparative nutritive value of bread made from different grades of flour, the effect of different methods of making and baking bread upon its composition and digestibility and related problems. Investigations on bread and bread mak-

Agricultural.

Dairying on the Farm.

The dairy has become such a distinct specialty in farming that many old-time farmers have abandoned it practically to those who do nothing else. Yet farm dairying on the ordinary farm is without question a profitable work, that can be carried on with other lines of work. We have not yet abandoned general farming for specialties, and the great majority of farmers still raise miscellaneous crops, doing a little dairying, corn raising, cattle raising and fruit and vegetable growing. The fact is the day will never come when the majority will not diversify the farming sufficient to raise a great variety of crops.

The dairy cow, the beef cow, both have their place on the ordinary farm. Grass is the foundation of all crops and all good farming, and no man can raise good crops of grass without being tempted to raise dairy cows too. The dairying part of the business brings in constant and all-the-year-round profits, which is a great convenience to the farmer.

Then when pigs do so well on clover and skim milk one cannot help feeling that dairying is essential to make success of raising hogs. And, indeed, it is. The man who raises a few pigs and omits the cows makes a mistake in planning. With a half-dozen or more good dairy cows on the place there will be ample food for raising a dozen pigs for market. If the cream can be sold direct to consumers there will be sufficient skim milk left to fatten the hogs profitably.

Corn, clover and peas make the ideal combination of crops for the dairy cows, and they also prove pretty good feeding for pigs. From this same crop one gets sufficient feed for several colonies of good laying hens. Thus with returns coming in continually from the dairy cows and the hens, one can then look forward contentedly to the bigger returns from the grain crops, fruits, cattle or hay. These latter return profits only once a year, and it is sometimes a long and discouraging wait between times. It is far more satisfactory to have the side issues, which will keep up the supply of pocket money. Then if the main crop proves a failure one is not left entirely stranded. Diversified farming is the surest thing today in agriculture, and in dairying is one of the most important of all.

Iowa. W. H. MANTON.

Butter Market.

We note but little change in the butter market from a week ago. Demand is quite moderate, with ample supply and prices ruling fairly steady. No doubt the advent of colder weather will curtail the make of fine creamery, then supplies will fall off, causing a firmer tendency in prices. This means an advance in high-grade butter. Medium grades are less likely to advance, as the supplies are more liberal.

We note the most encouraging feature in the situation is the liberal home consumption. Thus, during last month, an increased consumption is figured on of 70,000 pounds, and this helps materially in reducing the surplus in cold storage. What the dealers would like to see most, at present, is an export movement that would relieve this market of 25,000 to 40,000 tubs. However, in the absence of this export trade, it is interesting to note that more butter is being consumed at home this year than last year.

The stock of butter on hand, in Boston Sept. 30, was 8,407,200 pounds, against 7,427,000 pounds a year ago. The receipts for October, this year, were 4,742,156 pounds, against 3,781,019 pounds a year ago. Stock on hand Nov. 2, 7,436,320 pounds. The consumption of butter in October was 541,021 pounds. The total consumption for four months, July, August, September and October, shows 18,894,705 pounds, against 17,752,351 pounds for the same four months last year, an increase for the last four months of 1,142,354 pounds.

Fine, fresh, northern creamery is selling at 22 cents, with business light. Grades not extra are in liberal supply, and quoted from 18 to 21 cents, with light sales. Western extra creamery is quoted at 21 1/2 to 22 cents. The market seems to be firmer at interior points than here, hence receivers here are not disposed to make any concession to effect sales, being willing to wait for further developments and higher prices in the near future.

The receipts of butter at Boston for the week ending Nov. 2 were 17,932 tubs and 23,113 boxes, a total weight of 904,008 pounds, including 84,170 pounds in transit for export, and with the latter deducted the net total is 821,838 pounds, against 821,866 pounds for the previous week and 773,101 pounds for the corresponding week last year.

The exports of butter from Boston for the week were 93,031 pounds, against 69,657 pounds the corresponding week last year. From New York the exports for the week were 1145 tubs, and from Montreal 5813 packages.

The Quincy Market Cold Storage Company gives the following statement for the week: Taken in 1705 tubs, out 6115 tubs, stock 162,457 tubs, against 141,537 tubs last year. The Eastern Company reports a stock of 23,451 tubs, against 19,000 tubs last year, and with these holdings added the total stock is 185,908 tubs, against 160,546 tubs same time last year, an increase for this year of 25,362 tubs.

Massachusetts Crop Report.

The following crop report for the month of October is issued by Mr. J. W. Stockwell, Secretary State Board of Agriculture: Root crops have generally proved to be good average crops, the great majority of correspondents so reporting. Of those reporting them to be in other than average condition, a majority speak of them as not up to the average, but the number is so small as not to materially affect the estimate as to the crop. Potatoes are a light crop in almost all sections, with a great deal of rot reported, but prices received have been higher than for some years. Celery appears to be a good crop.

Farm stock is almost universally reported to be in good condition, and many correspondents speak of it as "very good" or "excellent." Feed in pastures has been good all the season and still continues to be so, the mild weather and frequent rains having been very favorable to it. Stock should therefore go to the barns in first-class condition.

Less than the usual amount of fall seedling was done, as the rains of September made it difficult to prepare the ground in

Cows

Made to Breed

Inject with Hood Farm Breeding Powder when it fails to breed, do not clean, are irregular; also after abortion. Of greatest value to breeders and stock owners. Dollar size by mail, \$1.15; large size, four times more, to any railroad express point in U.S. \$2.75. C. I. Hood & Co., Lowell, Mass.

some cases, and farm work was also behind at that time. That which was sown early is in excellent condition and the late seeded made a good catch, the only difficulty being that it is not as forward as is usually thought desirable at this time. The weather has been and still continues peculiarly favorable to late seeding.

Of the 132 correspondents answering the question as to prices received for crops raised for market, 102 speak of them as higher than usual, and fifty as average, not one referring to them as lower than in former years. This is quite likely due in a large measure to the shortage of particular crops, notably potatoes and apples, and the natural trend of prices with normal yields is impossible to determine.

There is much diversity of opinion among correspondents as to the crops which have proved most profitable, but 74, a bare majority, unite in placing hay among them. Fifty-eight, a large number to unite on a second crop, consider corn to have been among the most profitable crops. With it was not without reason, the high price of potatoes more than made up for the shortage in yield, and 29 correspondents mention this crop. Nine consider tobacco to have been among the most profitable crops, 9 cranberries, 7 onions, 5 asparagus, 5 tomatoes, 4 apples, 4 sweet corn, 4 cabbages, 3 ensilage corn, 3 celery, 3 strawberries, 3 rye, 2 milk, 2 squashes, 2 pears, 2 oats, 1 raspberry, 1 small fruit, 1 mackerel-garden, 1 beans, 1 peach, 1 grapes, 1 forage crops, 1 vegetables, 1 root crops and lettuce.

Seventy-nine correspondents, an unusually large number to unite on any one crop as among the least profitable, speak of potatoes as among the least profitable crops, 38 apples, 15 squashes, 6 oats, 6 cabbages, 6 corn, 5 fruit, 5 milk, 4 onions, 3 peas, 3 beans, 3 cucumbers, 3 turnips, 2 peaches, 2 strawberries, 2 melons, 2 asparagus, 2 carrots, 2 cranberries, 1 tomatoes, 1 root crops, 1 sweet corn, 1 raspberries, 1 blackberries, 1 buckwheat and 1 leeks.

Judging from the returns the season just closing has been rather more profitable than usual for our farmers. Potatoes and apples are the only principal crops showing a general shortage, and the unusually high prices received for these crops have made up in a measure, though probably not entirely, for this shortage. The heavy hay crop has been particularly to the advantage of our dairy farmers, and the good corn crop comes in well with the present season's crop.

The prevailing high prices of grain. Of 151 correspondents answering the question as to the profits of the season, eighty-six regard the season as profitable, seventeen as an average one for profit, and nineteen as fairly profitable, while twenty-nine think that it has not been a profitable one.

The special inquiry as to the use of smoke to prevent injury from frost did not develop much of interest. About a dozen correspondents report that smoke has been used in their vicinity to protect cranberries, strawberries, peach buds or vegetables, with varying success, the majority holding that the success achieved has not been such as to particularly commend the practice.

The Lobster Industry.

The general agreement among experts that the lobster industry is on the decline, owing to a continual decrease in a natural supply, lends a timely interest to a paper by John N. Cobb on the lobster fishery of Maine, in the latest bulletin of the United States Fish Commission.

It appears that the Indians first taught the early Puritan settlers in New England how to make use of the lobster, and these thirty people soon set about devising means for conserving their supply. As long as the white settlements were confined to the coast, it was a simple matter for each family to look out for itself; but as the pioneers moved inland the coast fishermen caught lobsters in quantities large enough to meet their own wants and sell to the people farther west, and from this point the commercial stage of the industry began. Maine was found to be particularly well adapted to the lobster fishery, owing to the bold and rocky character of much of her coast, the large and deep inlets which cut it up, and the many islands dotted here and there. At first the work was done with very primitive equipment, and the fishing seasons began with the fairly warm weather and closed before the return of severe cold; but about 1845 an experiment made by Connecticut fishermen in Long Island Sound started the idea of winter fishing, and it has been carried on regularly since, its profits far exceeding that of the summer fishing. The bait used is commonly the heads of cod, hake and halibut. Halibut heads are said to be the best, as they are tougher than the others, and last much longer. In the neighborhood of the sardine canneries small herring are used, being lightly salted, allowed to decay somewhat, and then cut in small bars, which are put into the pots. The oil from this bait forms a "slick" or oily streak in the water, and when the smell from it is strongest it is considered best.

It being impracticable to ship or preserve lobsters in a frozen state, they must be shipped either alive or boiled. About nine-tenths of those caught in Maine are shipped alive. A submerged crate or heavy box, with slight interstices between the boards composing it, constitutes what is known as a "lobster" car. When a snail which has been out drawing the pots and taking possession of their contents arrives at its dock, it is moored directly alongside one of the cars. The lobsters are then dipped out of the well in the hold of the vessel by means of long-handled scoop-nets, and thrown upon the deck. The doors of the car are opened, and men on the smack pick over the lobsters and toss them two by two into one of several compartments of the car, throwing the dead and mutilated aside, to be later pitched overboard or left on a dump. A lobster which has had its shell broken is considered moribund; but one which has lost one or even both claws is kept, as such an injury does not necessarily affect its health. When an order is received for live lobsters, the draft is usually made upon those which have been longest in the cars. They are packed in sugar or flour barrels bound with small holes for drainage. A hundred-pound case of ice is split into three pieces the long way, and one of these pieces is placed upright about midway of the length of a barrel, and the lobsters are packed close together on all sides of the ice. When the barrel is nearly full, the lobsters are covered with a little seaweed or large leaves of marine plants, the rest of the space is packed with cracked ice, and the top is covered with a piece of sacking. In this condition, lobsters survive very fairly a trip as far west as the Mississippi river. The mortality among lobsters from the time they are put aboard the smack until they are barreled for shipment probably averages about five per cent.

In England the live lobster is considered a great delicacy, and commands from sixty to seventy-five cents a pound. An experiment



LINCOLN RAM—1 YEAR OLD.

made several years ago of sending 250 across the ocean in a tank twenty feet long by eight feet wide and three feet deep, constantly supplied with fresh sea water by a donkey engine, resulted, pretty profitably, only fifty dying on the voyage. The larger part of the lobsters shipped to market at long distances, however, have to be boiled. The lobsters in this process are thrown from a car into a basket, which is lowered by a derrick into a large tank where water has already been brought to the boiling stage, and in about half an hour the proper red color indicates that they have been sufficiently cooked.

The lobster-boiling trade, while a necessary adjunct of the general industry, has its unfortunate side, since it enables unscrupulous fishermen to catch and keep lobsters smaller than the minimum dimensions prescribed by law, the meat being removed in the shells and sold by the pound, it being impossible to judge what sized lobsters the meat came from. Boiled lobsters can be kept, by the liberal use of ice, for a week or more without deterioration. The same difficulty attended the canning industry, which was started several years ago, and promised to be very profitable, but presently declined owing to repeated laws restricting the catch of lobsters of certain measurements. When the minimum length had risen to ten and a half inches, the canners, in order to avoid the expense of buying lobsters of this size that they went out of business. In the year 1890 the State warden captured and liberated fifty thousand lobsters which were short of the required length; and as these officers could not get more than a small proportion of the unlawful catch, it may be seen that the lobster fishermen are engaged in destroying their own industry as fast as possible.

A delicate question, the under parts of the body also, and the spines and tubercles of the shell and the appendages tended to melt into a light cream color. An eleven lb lobster, caught in 1892 at Peak Island, showed similar marking, but of indigo shading to pure white. A lobster still preserved in alcohol in Portland, caught in 1887, is pure white. A lobster caught at Seal Island was also jet black. One taken in Casco Bay in 1891 had a body light yellow up to the middle line of the twenty-five-pound weight, and being bright red; one at Vinal Haven in 1898 was bright red everywhere except on the forward half of the right side of the carapace and the corresponding feeler, which were of the usual dark green; and a few lobsters of as bright red color all over as if they had been boiled have been taken along the coast at various times. The local fishermen tell a direct proof of the national prosperity is cause for congratulation, proving as it does that American sporting tendencies are becoming a matter of inheritance and of tradition, and that the love for and desire to own and use a good horse was always a general characteristic of our people, latent for a time through stress of circumstances, but the "strenuous lives" led by our progenitors, but very real and very near the surface. Of course food and fashion have played their important parts in bringing about this much-to-be-desired result, but, fat satiated and fashion changed, there has remained a genuine interest which is becoming universal.

The tendency of the market today is toward more exacting requirements and real utility. The "equine contentions" has had his day. Brought into notice by the mistaken and exaggerated ideas of what constituted action (action for which showing rings are responsible) these curiosities are no longer in active demand. General knowledge has increased, the public eye through the medium of horse shows and auction sales has been educated to an extraordinary point, real merit has found due appreciation, and today the acceptably highest class type of American horse for road, field or park has no superior and few equals in the world—as the wonderful and increasing demand for our products in every country proves.

Concerning action, a tendency exhibited yearly in increasing frequency by our trotting-bred horses gives much cause for apprehension as to its effect upon the harness horse of the future. This is the steady increase and extraordinary development of the pacer and the pacer-gait. It is a well accepted fact—almost an axiom

—that nearly all our fast trotters were rough mixed or pacing-gaited colts "squared away" by various "gaiting" appliances, and the squared-away "lot trotter," which showed speed in the pasture, has rarely developed into the extremely fast horse. It is safe to say that not thirty per cent of our fast trotters today will walk flat footed, and go from that into and stay on a square trot without amble or hitch if they are barefooted and loose headed.

Most of them amble at slow paces despite everything, and a large proportion of show ring and park horses do the same thing. Therefore the instinct is there. It is being transmitted; it is and always has been strongly hereditary, and it may shortly reach a point where it cannot be controlled or eradicated. As the more pretentious strain, this tendency in the trotting-bred animal will cause trouble not only because it will prove action controlling when crossed with any other breed save the thoroughbred, but because there will ever exist that tendency to "throw back" to this characteristic in some ancestor, which is now removable in the offspring of even the purest-gaited sires and dams.

Or is the pace any longer necessarily a matter of certain conformation and development of parts. Thirty years ago one could unerringly pick out a pacer before he moved a step; now it is not at all a singular coincidence that the true proportions, noble carriage and harmonious lines of a genuine heavy-harness type may be accompanied by the awkward wig-wag of the "side-wheeler."

A still further cause for alarm is the curious fact, allowed to take his easiest gait—the pace—there are but few of our fast horses who can display extreme speed without the use of hoppers, gaiting pole or some sort of extraordinary and hideous contraption on head, legs, feet and hoofs.

The "Indiana pajamas," as they are called, i.e., hobbles, extraordinary as is their effect at promoting speed, have done more to injure the native horse than any other contrivance. Now things that can be named. On road or track the pacer is the "whole thing," and more than half the trotters seen beside them will pace if allowed. Do not these facts afford cause for alarm, and is not at least a singular coincidence that, after breeding carefully for fifty years to produce the diagonal action, we have secured principally the lateral for our paces? And further, that hardly one of our horses will show extreme or even good flight of speed at either gait, unassisted by all sorts of artificial appliances? And further yet, that while it is at all times vastly difficult and almost impossible to force a pacer to trot, almost any trotter can be made to pace, and once made to pace will generally stick to it of his own volition.

Yet we have never tried to breed pacers, but for years and years have been trying to produce trotters. Is diagonal motion natural to any animal from man down? Is not the trotting horse, the natural, the easy mode of progression? Elephants, camels, bears, lions, etc., all use the trot, the canter, the gallop, etc., all use the lateral to the almost universal exclusion of the diagonal. The matter and gaiting pole, and have had little practical experience; but they have a true eye and a sense of appropriateness as to conformation, action, etc., which proves almost universally satisfactory, and causes them to be in strong demand.

From the Boston Transcript.

Curious Facts.

Germany furnishes about seven-eighths of the world's supply of coal tar dyes, its income from this source being over \$25,000,000 a year.

An acre of land will give fifteen hundred pounds of raw cotton, from which five ounces of the attar may be distilled, and this quantity has a market value of from \$45 to \$85. The rose water, a by-product, amounts to three hundred gallons the acre, worth from seventy-five cents to \$1 a gallon.

Sections of old water pipes of copper, that had been underground and in use for nearly a century, were recently exhumed at New Orleans, and, to the surprise of all, the wood was perfectly preserved and as hard as when laid. They were part of the first water-works system of the city, and it is thought the wood was from trees one hundred years old when laid.

Mrs. Charles Conover of Nantux, N. Y., while sitting in a chair on a piazza during a severe thunderstorm, was shocked and to unconsciousness for seven hours. After making an examination, it is reported that the village doctor found that the shock had turned Mrs. Conover's hair inside down. Mrs. Conover is apparently as well as ever.

In Lahore there is, or was, a massive building made only of bricks and mortar, but the builders, who erected it in about 320 B. C., understood their business so well that the fabric defied the engineering efforts of four successive generations of masons to remove it. India, too, can show plastered buildings white and shiny like marble and as smooth and polished as glass.

Plants with white blossoms have a larger proportion of fragrant species than any others; next come red, then yellow and blue, and, in the same order, may be reckoned violet, green, orange, brown and black.

SMOKING MEAT WITH A BRUSH.

Smoke of Hickory Wood Reduced to a Fluid, Put on Like Paint.

Milton, E. Krauser & Bro., have succeeded in liquefying hickory wood smoke, so that meat can be cured at home in a few hours. Smoke from hickory has a peculiar property that cannot be obtained from any other substance. It not only perfectly cures meat, but gives it sweetness and flavor that is peculiarly its own. The process is not from burning any other substance, but from the smoke of hickory, which is not so common or abundant that every one may have enough to smoke a brace of meat at a time. There is plenty of Krauser's Liquid Extract of Smoke, however, and it can be put on uniformly.

Using Krauser's Liquid Extract of Smoke, each piece of meat may be treated to suit its own conditions—thin or thick cut, as the meat may appear. The cost of labor in smoking meat with Liquid Extract of Smoke is very slight. With it a boy can equal an expert curer, and do trouble and labor as mere fractions of time. Liquid Extract of Smoke is always available—no waiting for the wood to come, or to cut it; it is a matter of two to a piece of meat; no more trouble than painting a board and no opportunity for insects to contaminate the meat. Liquid Extract of Smoke gives such a fine flavor to meat that every dealer will give you a better price—if you can be persuaded to sell any of it at any price. Full information will be sent free on application to E. Krauser & Bro., Milton, Pa.

Fifty per cent combination bulls are rare at this late date, but see the advertisement of Hood Farm, Lowell, Mass., this week.

Literature.

Lovers of a Utopian, yet an up-to-date story, will greet with pleasure "The Pines of Lory," by J. A. Mitchell, the editor of New York Life. Written by the author of "Amos Judd," it possesses the romantic atmosphere and the mystery of that tale, yet is richer in picturesque incident and in its flow of humor. Two happier lovers than those depicted in this story could not exist. Yet both were confronted with direct and most unusual possibilities. They are in every respect real people of today, and are the kind of real people that we would like to meet. The plot is unusual and the situations new. It is a story of life by the author of "Amos Judd," it possesses the romantic atmosphere and the mystery of that tale, yet is richer in picturesque incident and in its flow of humor. Two happier lovers than those depicted in this story could not exist. Yet both were confronted with direct and most unusual possibilities. 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Poultry.

Profitable Poultry.

Extracts from a discussion by Samuel Cushman, reprinted from Report of the Maine State Board of Agriculture, 1900:

Profit on poultry is made in various ways. The production of strictly fresh eggs for market we would place first as surest and most in this section. Another branch, which is a little more risky, is the production of early broilers which are sold when they weigh from three-fourths to a pound and a half each. They are sold during the winter and spring, and used mostly by hotels and restaurants. So far the West has not produced enough artificially raised winter broilers, to supply their own needs. We still have the market in the East. Large roasters are scarce early in the spring and summer and bring high prices for cost of production before those from the West are brought on. Even then a better quality is salable at a good profit.

We used to think it did not pay to produce broilers here in the East, because we could not get so much for them as broilers and roasters. But as the males hatched with the pullets at the right time to make pullets most desirable as fall and winter layers have to compete with Western natural raised chicks if dressed at any stage, it is found best to castrate them and keep them until spring, when soft stock is scarce and roasters high priced. As they grow larger they may be kept in flocks without fighting, and as their flesh keeps soft and tender, they sell well in spring, and there is money in them.

The production of early ducks for market is profitable if you do the work artificially. Get them out early, and market them before natural raised ones are ready. Still there is great competition now, and there are many large plants scattered about the country raising from ten thousand to thirty thousand annually. There may be money in natural raised ducks if you have a nearby market or can sell them right from your farm to the consumer. But if you dispose of them in New York or Boston, you have to compete with the large raiser, who has the best of it. The city poultry dealers prefer to buy of the large plants. The product is so large that there is money in handling such quantities, and the supply continues from week to week throughout the season. They would not pay a small producer as much for the same thing, and probably would not want his shipments.

Send a trial shipment, all stock alike, to three different dealers. One will allow a very low price, and send word not to ship any more. Another firm may give a much better price, but will not want any more, and another will give the highest market price, and say: "Send us all you have," or "so many a week." Very likely the beginner's goods are not dressed to suit, or fattened properly. But if they are equal to the best it may be just the same. What the dealers are willing to give depends on the stock they have on hand, or have engaged right along from someone else. They may have regular shippers who have learned their needs, and send them just what they want when they want it. They may not want to take up a new man whose supply is uncertain, and who may not dress alike every time, or whose stock will vary in quality.

One not having enough producers to get all he wants from will give you more encouragement and pay you better price. It is the dealer's business conditions more than the quality of stock you send that govern price. The new man is an uncertain factor, and they prefer the established producer. This is discouraging to the beginner who does not understand what is back of it. There are several large duck-raising plants in New England that produce 10,000 or 12,000 ducklings annually, and one that produces over 30,000, besides buying from Canada thousands more natural raised ducks which are fattened and marketed to prolong the season. The amount of profit depends on how early they are put on the market.

Money may be made on young geese grown quick and marketed in the same way, and at present these will probably pay better than anything else if well managed. Turkey growing is also very profitable if the right stock is kept and you have the right sort of land, but few locations are suited to this branch. I would not compete with the raisers of Bronze turkeys of the West. A smaller breed like our native Narragansett turkeys, that grow plump and quickly, will suit all markets.

There is also money in raising and improving pure bred poultry of all kinds and selling breeding stock to breeders about the country. There is more money in this branch if done right, and greatest loss if done wrong, and three-fourths do it the wrong way. There are greater risk and longer chances taken and much more capital is required, and it takes longer to get established in raising fancy poultry.

Every location is different, and every market is different, and these facts must be considered in order to do the very best in any location. Find out all you can of all plans, and eventually you will be able to adopt the one or combination best adapted to your own location, market and circumstances.

It used to be the best scheme in making money from eggs to hatch early, develop them early, and keep them in warm houses so as to have eggs in plenty when price was highest, in December and January.

Eggs were then cheap from April to November. So many tried this plan, but did not quite succeed, that eggs eventually became very cheap the latter part of winter. Great quantities were laid at a time when there would under ordinary circumstances be few produced. More are now laid in the East in the last winter months than at any other time. The price of summer eggs is getting higher, and that of the late winter eggs is much less for feed if stock is grass range on the farm, and it is best for farmers to work more for cheaper summer eggs, that bring almost as much as those produced in winter.

Chicks hatched rather late lay eggs when the price is low, and they cost as much for feed as at any time in the year. The breeders, also, when ready to dress, unless skimped and kept over, hardly pay for the feed they have eaten.

Dressing Poultry for Chicago Market.

In the first place, poultry should be well fed and well watered, and then kept from fifteen to twenty-four hours without food before killing. Stock dressed out brighter when well watered, and adds to the appearance. Full crops injure the appearance, and are liable to sour, and when this does occur, corresponding lower prices must be accepted than obtainable for choice stock. Never kill poultry by wringing the neck.

To dress chickens kill by bleeding in the mouth or opening the veins of the neck; hang

by the feet until properly bled. Leave head and feet on, and do not remove intestines nor crop. Scalded chickens sell best to home trade, and dry picked best to shippers, so that either manner of dressing will do if properly executed. For scalding chickens the water should be as near the boiling point as possible without boiling; pick the legs dry before scalding; hold by the head and legs and immerse and lift up and down three times; if the head is immersed it turns the color of the comb, and gives the eyes a shrunken appearance, which leads buyers to think the fowl has been sick; the feathers and pin feathers should then be removed immediately, very cleanly, and without breaking the skin; then "plump" by dipping ten seconds in water nearly or quite boiling hot, and then immediately into cold water; hang in a cool place until the animal heat is entirely out of the body. To pick chickens properly, the work should be done while the chickens are bleeding; do not wait and let the bodies get cold. Dry picking is much more easily done while bodies are warm. Be careful and do not break and tear the skin.

To Dress Turkeys—Observe the same instructions as given for preparing chickens, but always dry pick. Dressed turkeys, when dry picked, always sell best, and command better prices than scalded lots, as the appearance is brighter and more attractive. Endeavor to market all old and heavy gobblers before Jan. 1, as after the holidays the demand is for small fat hen turkeys only, old toms being sold at a discount to canners.

Ducks and geese should be scalded in the same temperature of water as for other kinds of poultry, but it requires more time for the water to penetrate and loosen the feathers. Some parties advise, after scalding, to wrap them in a blanket for the purpose of steaming, but they must not be left in this condition long enough to cook the flesh. Do not undertake to dry pick geese and ducks just before killing, for the purpose of saving the feathers, as it causes the skin to become very much inflamed, and is a great injury to the sale. Do not pick the feathers off the head; leave the feathers on for two or three in the neck. Do not singe the bodies for the purpose of removing any down or hair, as the heat from the flame will give them an oily and unsightly appearance. After they are picked clean they should be held in scalding water about ten seconds for the purpose of plumping, and then rinsed off in clean cold water. Fat, heavy stock is always preferred.

Before packing and shipping, poultry should be thoroughly dry and cold, but not frozen; the animal heat should be entirely out of the body; pack in boxes or barrels; boxes holding one hundred to two hundred pounds are preferable, and pack snugly; straighten out the body and legs, so that they will not arrive very much bent and twisted out of shape; fill the packages as full as possible, to prevent moving about on the way; barrels answer better for chickens and ducks than for turkeys or geese; when convenient, avoid putting more than one kind in a package; mark kind and weight of each description on the package, and mark shipping directions plainly on the cover.

To Dress Capons—First be sure and not kill them until crops are empty, and that they are fat. A thin capon is not as good as an ordinary chicken, because if not large or a proper capon they are not wanted as capons or chickens either. Leave feathers on neck from head down two-thirds way to the shoulders. Leave feathers on two first joints of wings. Leave feathers on tail and half way up the back. Leave feathers on legs from knee joint two-thirds up the hips. All the rest of the feathers come off. Feathers that are removed should be saved, and will sell if kept dry and clean. Be careful and keep the capon clean. Wrap paper around head. Appearance add to the sale, and of course, price.—Sprague Commission Company's instructions to shippers.

Horticultural.

Apples in Demand.

In a season like this, when apples are not over-plentiful, it is pleasant to read of some orchardists making big profits off their investments, largely because they have the right kinds of fruit to sell. This is due to the fact that they have varieties of apples that produce well in spite of unfavorable conditions and with fair culture. In other orchards the crop is woefully lacking in quality and quantity. The apples are small, knobby and lacking in taste. The trees are producing only half a crop at that.

Never before was good apple culture shown to be a paying investment, and in different, ignorant culture an absolute failure. We hear as a result many cries that there is no money in apples. The truth of the matter is it takes brains, knowledge, experience and a willingness to work to produce paying orchards of apples. The man who does not know how to select his varieties must have an up-hill fight at the start. In sections of the country where land is high priced, and city markets near, the orchardist needs to make a different selection from the man in the West who raises several hundred acres of apples each season. The Ben Davis may well prove his best because of its all-around good points, but because of its all-around good points, he finds the New England grower would find it better to have on hand a supply of some of the old Eastern standards, which have for years been known in our markets as fancy fruits. The Snow, King, Pound Sweet, Greening, Baldwins and Pippins are varieties that we cannot ignore. There is always a good market for these when fancy, and no shipper worries much about the returns.

RAISING GRAPES UNDER GLASS.

The large city markets want fancy table fruits, and especially high-colored apples, and these must be supplied from orchards where the utmost care is exercised in their culture.

Commercially, the standard varieties of apples must always appeal to the shrewd grower. It takes time and money to establish a reputation for fruit, and a new variety is always introduced under disadvantages. Yet many beginners will let an agent impose upon him with untried varieties, which may prove his ruin. Not even the endorsement of the best authorities is sufficient reason why a man should plant an orchard with untried varieties. It is much better to have an experimental orchard where the new kinds can first be tested, and from one's own practical experience then the varieties recommended can be selected.

New York. S. W. CHAMBERS.

Fall Treatment of Insects.

One cannot do better on the farm late in fall and winter than to make a thorough search in the orchard and garden for insect pests and their eggs or larvae. We know enough about the insect world now to understand that the best way to destroy these is to prevent their millions of eggs from hatching. Many of these are laid on the twigs and in the bark of the orchard trees. The tree borers and grubs bury themselves at the base of the trees and inside of the bark, and there hibernate. The flies and insects glue their eggs to twigs and bushes, or bore pinholes in the trees and deposit them there. Millions of these eggs are laid for another season's crop of insect pests. The old insects of many species die in the fall, and leave the future of their race to the eggs thus laid. By destroying these eggs we get ahead of the pests and greatly limit their ravages.

One should go carefully over the orchard trees and vines, and examine twigs, branches, roots and trunks. Wherever there is any suspicion of eggs glued in masses to the bark or sawdust to indicate the presence of a hole full of eggs, the owner should scrape the bark carefully and run a thin wire in the hole. Great quantities of eggs can be gathered from the bark of twigs and trunks in this way, and if immediately buried thousands of insects will be prevented from coming into the world. The worms and grubs that bore in the trunks and roots of the trees to hibernate must be hunted for diligently, and with a piece of wire they can easily be killed. Even the leaves under the orchard trees should be raked up and burned. If it were generally known how many insect pests these leaves harbor in winter they would not be saved for bedding or anything else. Many a pest crawls under the leaves and goes to sleep for the winter or deposits eggs there to hatch in spring. The only sure way to prevent this is to rake up the leaves after they have all fallen and burn them. It will pay in the end good interest on the work and investment. Not even spraying will do so much good in keeping down the insects, as this searching investigation of the trees in fall and winter. Represent every year, the orchard will soon become so free from noxious insects that the foliage and branches and fruit will take on quite a different appearance. Many twigs on affected trees will be found honeycombed with small pinholes. These should be pruned off and burned. They represent colonies of insect eggs that may bring forth millions of pests next spring.—Prof. James S. Doty, New York.

The Apple Market.

That apples are a short crop this year admits of no doubt, although when we predict an apple famine it is interesting to note how many arrivals of apples are attracted to city markets by the promise of high prices.

We give the following from the New York Tribune in this connection: "The apple famine, which dealers have been predicting for several months, is now said to be an assured fact. Ever since the unfavorable apple weather in the spring buyers and growers have anticipated a short crop. They told the public about it at the time, and were not believed, for there has hardly been a spring when the 'no apples' story was not circulated. Now final reports have been received from every available market, and the dealers themselves are surprised at the extent of the shortage.

"Don't talk to me about apples," said a Washington Market fruit merchant yesterday, when a Tribune reporter asked him about the condition of the crop. "It's disgusting. I can see all kinds of trouble coming to us. Just as soon as it gets a little colder people will be clamoring for their winter supply of apples. Then they will mention the price— you can imagine what it will be when I tell you that we are paying as high as \$4 a barrel at wholesale. They will demand a reason for the rise, and we will tell them of the short crop. Will they believe us? Of course, they won't. They have heard so much of apple famines that did not materialize that we will never be able to convince them of the reality of this one."

"And just how bad a famine will this one be?" he was asked.

"The reports are all in, and the most reliable estimate places the total crop at 25,000,000 barrels, of which only about 1,500,000 are from New York orchards."

"You'd better not tell it that way if you want to convince people of an apple famine," said a customer. "Twenty-three million barrels seems like a mighty big lot of apples."

"Last year we thought we had a short crop with 48,000,000 barrels, and the year before a crop of 70,000,000 was not too large for the demand," said the dealer indignantly. "Do you see now where the famine comes in?"

"What caused it?" was the way the customer gave up the fight.

"Different things in different States. In New York and Michigan and other States of the commercial belt it was heavy gales in September that finished the apple crop. The Southwestern States are the only ones which had anything like a crop, and the growers there don't know how it happened. They thought that the crop would be ruined by the early rains. They have more apples than usual—such as they are—but Southern apples are never up to standard, and people will protest against taking them."

"Commencing this year the State of Washington has entered the list of States which will hereafter supply the world's market with apples. Dozens of carloads of apples are being shipped to Eastern cities from the apple-raising districts of eastern Washington. The crop is no better than that of last year and previous years, but is larger because of the increased acreage of orchards that have come into bearing."

Numerous Eastern buyers are now in the field buying all the apples they can find. As the demand of coast cities, the Orient and Alaska equals the supply of western Washington, the apples shipped East are those grown chiefly east of the Cascade mountains. The principal apple-growing sections there are the Walla Walla Valley, the Palouse country, the Yakima Valley and the Upper Columbia Valley tributary to Wenatchee.

"These apples are shipped largely to Chicago, but some consignments are billed to markets as far east as Boston, where they come into competition with the best fruit from the orchards of the Middle States."

Apple Export Trade.

The total apple shipments to European ports during the week ending Nov. 2, 1901, were 35,296 barrels, including 11,252 barrels from Boston, 10,776 barrels from New York, 117 barrels from Portland and 12,001 barrels from Montreal. The total shipments included 20,071 barrels to Liverpool, 1233 barrels to London, 918 barrels to Glasgow, and 474 barrels various. The shipments for the same week last year were 84,335 barrels. The total shipments since the opening of the season have been 241,579 barrels, against 509,059 barrels for the same time last year. The total shipments this season include 24,854 barrels from Boston, 35,400 barrels from New York, 983 barrels from Portland, 102,284 barrels from Montreal and 71,147 barrels from Halifax.

The Hay Trade.

Unusual good pasturage this fall has been an important factor in reducing the consumption of hay. There is little or no change observable in the condition of the hay markets of the country for several weeks past. Prime hay always seems to be in good demand, but many grades of poor hay go begging even in a good market.

The highest prices in the markets mentioned below are given by the Hay Trade Journal of Nov. 1 as follows: Boston \$18 per ton, Brooklyn \$18, Jersey City \$18.50, Buffalo \$14.50, Philadelphia \$16, Pittsburgh \$15 (and for Prairie hay \$10.50), Cincinnati \$13.50, Kansas City \$13, Duluth \$12, Minneapolis \$11.50, Baltimore \$16.50, Providence \$18.50, Chicago \$13.50, Richmond \$16, St. Louis \$14, New Orleans \$17.50 for prime and \$11 for Prairie hay, Louisville \$14, Cleveland \$13.50 and San Francisco for wheat hay \$12.50.

The hay market in New York city is dull with a downward tendency by reason of the unusual arrivals. The daily average of arrivals for the week ending Nov. 1 was the largest since the first week in February, 1900; and so long as a third more hay is arriving than can be handled, even in a busy time, the market cannot be expected to be buoyant.

Prices are quoted firm for top grades and regular and irregular for the common sorts. Total receipts for the week in New York City are 2700 tons, Erie 2400 tons, Pennsylvania 410, West Shore 280, Baltimore & Hudson 130 tons, Lehigh Valley 800 tons, Baltimore & Ohio 250 tons, Camden & New Jersey 330 tons, Ontario & Western 60 tons, Vermont Central 150 tons, River boat 1750 tons, Canal boat 1770 tons, making a total of 11,130 tons, against 12,404 tons the previous week. For the same week a year ago the receipts were 9313 tons, the daily average of the past week 1500 tons, against 1770 tons the previous week, and only 1831 tons for the week ending Nov. 1. The receipts of straw for the week were 950 tons, against 1080 the previous week. Exports of hay 15,150 bales, against 57,629 last week. Brooklyn (N. Y.) dealers report much of the stock on hand as low grades, with prime timothy scarce. Buyers are purchasing in small quantities, owing to the fact that they anticipate a lower range of prices in the near future. Advice from Ontario report cars hard to obtain. For this reason receipts are lighter. When an ample supply of hay cars is furnished, an over-supply of hay may result.

In Boston market receipts for the past week: 422 cars of hay, 140 cars of which were billed for export, and also twenty-nine cars of straw. Corresponding week last year, the receipts were 370 cars of hay, twenty-two cars of which were billed for export, and forty-five cars of straw. As cars continue to be very scarce, there is little or no prospect of any increase in receipts. If the receipts did not consist of so much poor hay, our market would be in much better condition.

From interior Illinois we learn hay is sell-



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ing freely at \$8 per ton for clover, and \$10.50 for No. 1 timothy delivered on cars at shipping points. The supply in farmers' hands is less at this time than a year ago, on account of heavy shipments earlier. In fact, earlier in the season prices were much higher, in some cases \$2 to \$2.50 per ton higher than today.

In Canada the hay trade is reported as fair to good, with excellent demand for baled hay for export as well as for home trade. Further large orders have been received from South America, and an American buyer is in Montreal purchasing a good-sized quantity. Farmers are not free sellers. This, with a scarcity of cars, makes a very firm market for prompt delivery. The exports of the hay trade the past week were 9567 tons, as compared with 5248 tons the same week a year ago.

Cotton exports for October will amount to the total of October, 1900, which was 1,211,234 bales, and which was the largest of any month since 1898. The value of cotton shipped last month, however, will not be within \$5,000,000 of what it was in October, 1900.

A Western paper says: "Horseless carriages, wireless telegraphy, smokeless powder, hornless cattle, seedless raisins and brainless riders have long been the vogue, but this year the fad seems to have taken hold of the farmers all over the country and they have raised earless corn."

The American Ice Company intends to fill every one of its houses that it purchased on the Penobscot River two years ago. These houses, which were allowed to stand empty last season, have a capacity of 100,000 tons. A full Maine ice crop, including the Kennebec and Penobscot Rivers, is about 1,600,000 tons. The labor in harvesting amounts to \$300,000.

The Northeastern Railway of England has ordered twenty locomotives of the American Locomotive Company.

The Boston & Maine will experiment with crude oil as a fuel in the Hoose Tunnel.

Exports of breadstuffs are of good volume, amounting last week to 6,572,000 bushels, compared with 4,822,000 bushels the previous week and 2,612,000 bushels the corresponding week last year. Since July 1, exports of breadstuffs have been 106,729,000 bushels, against 92,800,000 bushels the corresponding period last year, though exports of corn have fallen off 40,000,000 bushels.

A Berlin cable says that the trials on the military electric railway from Berlin to Zossen are reported to be perfectly successful. The speed of the trains has been gradually increased until now eighty-five miles are comfortably covered in the hour, and engineers express confidence that they will attain a speed of 125 miles an hour. The wires have been tested to a capacity of 14,000 volts. It is expected that a current of 10,000 volts will suffice to give a speed per hour of 125 miles.

The exports from the port of Boston for the week ending Nov. 2, 1901, included 33,931 pounds butter and 7,822 pounds cheese. For the same week last year the exports included 29,657 pounds butter, 93,622 pounds cheese and 138,180 pounds oleo.

Cranberries sell in Boston at \$4 to \$5.25 per barrel, and at \$1.37 to \$1.75 per crate.

In Montreal light bright dressed hogs sell at \$8 to \$8.25 and heavy rough hogs at \$7.50 to \$7.75 per 100 pounds. Abattoir dressed hogs sell at \$8.50 to \$9 per 100 pounds.

Many New York State farmers are buying potatoes for their own consumption, a situation unheard of there for years.

South Australia apple growers get a fancy price in London by packing the fruit separately in tissue paper, surrounded by excelsior and cork bunks, in small, long boxes containing 100 each.

Recent advices from Houlton, Me., state that Arrowhead County potatoes are now selling there at \$1.75 to \$1.85 a barrel, as compared with \$1.25 to \$1.45 a barrel two weeks ago. Some of the starch manufacturers have already shut down having procured the usual complement of goods.

The shipments of leather from Boston for the past week amounted in value to \$247,729; similar week last year, \$206,166. The total value of exports of leather from this port since Jan. 1 is \$8,775,953, against \$8,309,512 in 1900.

—The egg market maintained a very firm tone, with a ready sale for all the really fancy fresh lots offering at extreme prices. The Western ruled at 24 to 25 cents, and good to choice, which covered the bulk of the receipts, at 20 to 22 cents. Fresh-gathered Eastern in demand at 25 to 28 cents, with fancy nearly lots at 30 cents and upward. The latter are very scarce, and bring premium rates. Refrigerators sold at 17 to 18 cents. Stock in cold storage was reduced 8327 cases, and stands at 113,733 cases, against 108,368 cases same time last year.

—The total shipments of boots and shoes from Boston this week have been 95,526 cases, against 107,042 cases last week, corresponding period last year 83,565. The total shipments thus far in 1901 have been 4,063,953 cases, against 3,504,281 cases in 1900.

—Last week 289,965 bushels of grain were exported from Boston, an increase over the previous week and the corresponding week in 1900. The total for October, including this week's shipments, is 1,908,228 bushels. It is thought that an improvement in grain exports will take place during the last two months of the year. The total shipments for ten months are 31,528,649 bushels.

—The exports from Montreal last week included 61,707 boxes of cheese and 581 packages of butter. Corresponding week last year 58,460 boxes of cheese and 684 packages of butter. Corresponding week in 1899, 50,000 boxes of cheese and 274 packages of butter. Since May 1 shipments have been 1,611,295 boxes of cheese and 276,039 packages of butter. Same period last year 1,500,669 boxes of cheese, and 250,386 packages of butter. Same part of 1899, 1,750,535 boxes of cheese and 434,482 packages of butter, 12,989 boxes of cheese were sent by way of Portland last week, making a total of 183,213 boxes of cheese and 1911 packages from Montreal via Portland.

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BOSTON, MASS., NOVEMBER 16, 1901.

Get ready the sleds.

The Irish delegation found themselves at home at the Hub.

It is not always the longest despatch that gets the biggest head line.

The world is awaiting a poem on the Youth with the Yoke.

The world may resume its ordinary activities. There is a new Prince of Wales.

Elections are very apt to vindicate universal suffrage when everybody votes.

The sad news of the death of Mrs. Henschel awakens many echoes of half-forgotten music.

However the Gloucester fisheries may change in other aspects, the ocean continues to demand its tribute.

If the thirteen Salem druggists win their suit against the mayor it will be yet another blow to the old superstition.

Rockport is still equal to its name. The largest stone ever blasted on the Cape is a good beginning for the present century.

The fire, Wednesday, at Jordan Farm, Hingham, was the scene of terrible suffering and a large loss of valuable live stock.

General Miles' remarks about the canten and the Indian seem equally far removed from the necessity of sensational head lines.

Will Li Hung Chang ask questions in his new field of travel? No one who believes in a continuance of the personal equation will doubt it.

Dr. Mary Walker has reappeared, and the manner of her reappearance, if the facts are correctly reported, is more objectionable than her familiar costume.

It is one of the perquisites of greatness that the name of a great man is forever appearing in the obsequies of some one who has been named after him.

Will the women of Massachusetts be able to red the Constitution? There are a powerful lot of facts in progress and the public is not always discriminating.

Malden has developed a rival to the Boston terror. As Mr. Sullivan might say, the situation is bad, but there is consolation in the fact that Malden is a part of Greater Boston.

The average cost of living is said to have reached a high point in touching \$97.74 a year; and yet there are people who find it difficult to exist within the limits of a bank cashier's salary.

Sarah Grand has come to us to lecture on the subject of "Mere Man." But why "Mere"? Is it possible that the title is a slap at man as a creature not particularly interested in woman lecturers?

The first seven-masted schooner ever built, now in progress of construction at the Fore River Works, will hardly need a name so long as it remains the biggest schooner afloat.

The Consumers League is in danger of ceasing operations just when it is beginning to be of service. However, if the consumers are not interested, it would seem a difficult problem to find out who is.

The connection between smoking cigarettes night and day and committing burglary probably lies in the fact that burglary offered the young man in question an occupation that permitted him to smoke all night.

A preserve trust is to be formed in Pennsylvania. The different firms should have little difficulty in sticking together, and the inherent nature of the product promises considerable sweetness in their mutual relations.

France anticipates Thanksgiving and makes her demands on Turkey somewhat in advance. A good digestion has an opportunity to wait on appetite more immediately than is usually the case when this particular Turkey is the object of interest.

The first exhibition of the Massachusetts Horticultural Society, held last week at the new Horticultural Building, was a grand success, both in the way of exhibits and socially. The building, with its many rooms, is admirably adapted for such shows.

President Thwing presents his point of view on football at the right moment, and the point of view is one that will help many an admirer of that sturdy game to explain why he admires it. But that is for afterward. The main thing at present is to pick his color and yell.

There may be "something too infinite about love to be measured by vain, idle, earthly pledges," but unfortunately the history of those who have advocated similar doctrines includes many a lover who extends the infinity to the number of possible objects of affection.

It is a mean man who hurries his wife past the fur displays in the local windows. A wiser course is to stop and point out with disinterested scientific exactness how much better it is for humanity to harden itself to the rigors of winter by avoiding the use of furs.

We are pleased to learn that the \$125,000 statue of Maude Adams is to be reduced back to ingots. The statue has been an excellent example of unnecessary emotion, and we compliment Miss Adams herself in believing that she will live down the memory of it.

The young men of Jersey City have organized a matrimonial club with a fixed membership of ten and an award of \$50 to each member who marries and makes way for a successor. The arrangement looks as if the young women of Jersey City had had a hand in it, and one suspects that the youth who suggested it will get the first premium.

A report from Paris declares that M. Millerand, Minister of Commerce, has in mind the establishing in Boston of a French school for the study of American industrial methods. Our characteristic local modesty prevents us from immediately wiring our

opinion as to the best place for such a school.

Those who are disturbed by the fact that the Abbey panels for the Public Library are being seen in Paris and London before they are exhibited in Boston, may take comfort in the fact that we shall have a longer time to look at them. It is unfortunate that similar satisfaction does not apply to all the Library decorations.

Counterfeiting pennies seems a small business, but it is sufficient to insure a modest, albeit dishonest, livelihood. The counterfeiter may have argued that so small a tribute would very little affect the individual victim, an idea that can hardly be allowed to stand as an encouragement for the industry.

The Meadowbrook hunt last Thursday ran Mr. O. H. P. Belmont's cat to cover in the Belmont pantry. This illustrates the difficulty of outdoor sport in the neighborhood of civilization, and also the fact that there is quite as much excitement in running a cat as a fox, provided the huntsmen don't know the difference.

The Mayor's veto of a proposed portrait for the office of the lamp department will hardly displease those who believe that if the city has an art commission, that commission should be consulted with regard even to minor decorations. And there are few things on which art, so called, can go further wrong than in this matter of portraits to adorn offices.

Probably few people have realized that the cooking range is a New England invention, and that the many sections of them began in Boston. To the inventor, the fact that the inventor was born in Sandwich may have turned his attention to the problem of producing warmer forms of nourishment, but whatever the incentive, he must go on record as a general benefactor whose unmarked memorial has been raised in every household.

While apples are scarce and high at present, and are likely to remain so all winter, yet it is generally a good plan to sell fruit when the demand is good and prices high. It should be borne in mind that cranberries are in abundance, and at comparatively low prices. Again it is claimed that an unusually large crop of oranges is maturing in Florida, California, Porto Rico and Arizona, thus cheap oranges will in a measure make good the loss of apples. The United States crop is so much territory that production in one part often makes good deficiency in other parts.

Eastern people do not quite comprehend the meaning which the word irrigation has to the inhabitants of the West. A Pennsylvania editor suggests a new method whereby the irrigator can have an irrigation reservoir made without asking the aid of the Federal Government. He sarcastically writes that if irrigation will cause such great yields as it is claimed, then why not plant a sugar beet seed in the field, and water it from a neighbor's well. When the beet has fully matured in the fall hire twenty or thirty teams of horses and pull it out of the ground. The hole left in mother earth, he says, should be large enough to store sufficient water to irrigate a ten-acre field. Of course larger farms would have to have more than one beet seed planted.

The census bureau report on agriculture in Rhode Island shows that the value of the 589 farms of the State is \$23,125,126, of which forty-two per cent. represents the value of buildings and fifty-eight per cent. the land and improvements, exclusive of buildings. The average of land an acre, exclusive of buildings, is over \$29. The value of the farm products of 1899 was \$5,333,864, a gain of over fifty per cent. since 1889. Deducting the value of products fed to live stock leaves a gross income of \$5,364,724, or almost twenty per cent. of the total capital invested in farm property. The value of farm property June 1, 1900, was \$26,989,180.

The gradual advancement of cereal production has been attended by a corresponding growth in other branches of agriculture, notably dairying, poultry raising, the culture of small fruits and general market gardening. The area utilized in the production of vegetables was only slightly larger than that devoted to cereals, but the products had a value more than five times as great, the average income per acre from vegetables being \$90.37, and from cereals \$17.97.

The National Grange, Patrons of Husbandry, will hold their annual meeting this year at Lewiston, Me., from Nov. 13 to 21 inclusive. The first days of the meeting will be open to the public, and the Master of the National Grange, Hon. Aaron Jones of South Bend, Ind., will deliver the annual address at 2 P. M. Wednesday evening there will be a public reception by the Board of Trade in Auburn and Lewiston and the citizens of those towns. Thursday the members of the National Grange will be expected to visit Rangeley Lakes and dine there, returning in the afternoon by way of the paper mills and a part of Rumford Falls. Friday will be devoted to an examination of the cotton mills, shoe factories and other interesting features of Auburn and Lewiston. On Saturday they are to go to the Poland Spring, and at the famous hotel there they will be free to drink the spring water, and also will partake of a dinner, and Monday they will be expected to visit the shipyards, and some of the ships of our new navy at Bath, and try a genuine shore dinner. We only hope our Maine patrons will not kill them with kindness.

Whether it has been wise or not to try to extend the sale of cornmeal by introducing our cornmeal, the pride of the Virginia "mammy," our Boston Johnny cakes, or the fried Rhode Island Johnny cake, our cornmeal mush and our "rye and Indian" brown bread to foreign countries, or whether it has been foolish, we are not sure yet. That they have become more than interested in it, and actually like it, is shown by the fact that twenty years ago it was scarcely known as an article fit for human food in Europe, and in 1900 nearly twelve million bushels of corn were sold to Belgium alone, while our exports of corn have increased from 24,278,417 bushels in 1888 to 206,348,273 bushels in 1900, and of this 192,517,785 bushels were sent to European countries, or nearly eight times as much as twelve years ago. We do not like that disposition which says, "we have a good thing and no one else shall share it," but it might have been more profitable for this country to have kept more of its corn at home, and fed it out to fatten beef, pork, mutton and poultry, and then sent those products to Europe. But when we think of those Russian and German or French peasants living on black bread, made of rye flour, we are thankful that they can get a little good cornmeal occasionally, and the farmers here, both in Western and Eastern States, must grow more corn to supply the better demand for it.

The Recent Triennial Convention.

The Protestant Episcopal Church of the United States of America is undoubtedly one of the great forces in the life of our nation, and it is her glory that she is a tolerant church, and conservative in thought and action. Holding fast to the faith, its purity and integrity, she has, after wise and careful consideration, adapted herself from time to time to the spirit and necessities of a complex and material age. Her clerical and lay leaders meet at fixed periods for serious counsel, for the correction of past errors and for new plans for the future. The great Council of the Church is known as "The General Convention" and meets every three years. It consists of the House of Bishops, which is composed of all the bishops of the church, and the House of Deputies, which is made up of four clergymen and four laymen from every diocese and one clergyman and one layman from every missionary district in the United States. No measure can become a law unless the two houses concur in its adoption. The session usually lasts three weeks, but the last session occupied only a little over two weeks, owing to the time necessarily consumed in going to and from San Francisco. Naturally, the question has been asked, "What has the last convention done?"

Many people seem to think that the new canon still further restricting divorce was about the only measure considered by this body, and that because it did not pass nothing was really accomplished. This is a great mistake. It is quite true that such canons were considered, but the committee was appointed to confer with other bodies of Christians on this vexed question, and the results of the very able and general discussion of this important subject may be of greater service than any canon that could have been passed. And it should be borne in mind that the discussions of such a body and the work of its various committees included not merely what they did, but what, after calm and careful deliberation, they declined to do.

To mention certain salient features of action:

1. The Constitution, more than one hundred years old, was revised article by article, after a prolonged and able discussion, the first article being modified so as to give greater scope and efficiency to the church.

2. Important canons were passed.

3. Marginal readings were allowed to be printed in our Bibles, thus securing for the people the fruits of scholarship without putting aside the authorized version of the Holy Scriptures so dear and so valuable to every English-speaking Christian.

An immense amount of work was done for missions. Four new missionary districts were created, five new missionary bishops were elected, and the diocese of Honolulu taken over from the Church of England, and made a part of the Protestant Episcopal Church, which has now the care of all American territory. Speaking of the convention in general, we have high authority for saying that it would be difficult to find a more intelligent, zealous and laborious body of men than those gathered together at San Francisco. They gave unreservedly their time and their work as faithfully and unsparring as if they were to receive most liberal compensation therefor, and the church at large will be materially helped by what they said and did. And here we would emphasize two great benefits that accrued from the General Convention of 1901 respectively: a) the valuable work done.

The convention was pre-eminently educational. Think for one moment of the effect on an intelligent and interested mind of the speech and work of five hundred men—bishops, other clergy and laity—assembled for one common purpose from every part of our great country, and from several foreign countries, bishops old and wise, who had grown gray in the service of the church, young bishops full of enthusiasm and vigor, priests experienced and self-denying, business men controlling vast interests, lawyers of distinction, priests of national reputation representing widely different communities, the most diverse opinions and methods of action, and all sorts and types of character and calling. To hear such men speak, to come in contact with them even for a short time in private, and to be impressed by their sincerity and the forcefulness of their convictions, was not only a large sense a liberal education, but a lesson in tolerance and intellectual breadth, such as all of us need and few have the good fortune to enjoy.

And the convention was inspirational. It was impossible to see and hear such a body of men without feeling a thrill of pride in the greatness and grandeur of this eternal church of the Church of God, preaching the same unchanging truths, proclaiming the same undying Gospel, whether in the ice-bound North or the vine-clad South, on the Atlantic slope or by "the father of waters." And to hear the simple stories of the labors of some of these pioneer missionaries (notably that of the Bishop of Alaska) was indeed a lesson and an inspiration.

But the power of the convention was not confined to the members themselves. Its influence was felt in a marked degree in the city of San Francisco, and it is spreading in continually widening circles throughout the length and breadth of this land. May every church in every diocese and mission, and every member of the Protestant Episcopal Church, catch the spirit of this recent convention, asking itself and himself, "What can be done to make the church more efficient, more helpful, more respected, both at home and abroad? In what directions can improvement be made? What new agencies can be employed to further the kingdom of God?"

Are we not too much imbued with the spirit of laissez-faire, complacently content with personal respectability and sometimes stolidly indifferent to the spiritual needs of those far less highly favored than ourselves? The world is pressing forward with ceaseless activity, and the Church must do the same or stumble and fall. The past for experience, the present for action, the future for joy.

Educational Pointers from Sweden.

The matter of the education of children has never been so thoroughly and so variously considered as it now is; and while on the psychological side it seems as if child study were being exaggerated, and perhaps leading to difficulties of a serious nature, on the side of training the body and the mind through the body there seems to be no approach made as yet to an overbalance. But every variety of manual training, from kindergarten games to carpentry, wood-working and iron-working, including free-hand and mechanical drawing, sewing and cooking schools and so on, are being tried in order to find just in what way, and just how far this class of education should go, and there is even now,

after a good many years, no absolute assurance where we are, even if we are on the right track. But that in some way book and slate and desk study must be accompanied by something in the other line,—that the brains must be used in the hands, and construction as well as reception have its part in the development of the child to healthy wholeness, this is felt to be quite sure, and for the right thing to do educators are seeking, from the primary grades up to technical and mechanical arts high schools.

Scandinavia has long been a source of new suggestion to educators. To mention Sloyd is to recall that fact. The Centennial World's Fair at Philadelphia had in its educational department nothing much more remarkable than the Swedish schoolhouse, built from the native woods and containing the exhibit of the school system. Americans are wont to regard themselves as leading the world in common-school education, but it is sure that we are as quite as much learners as leaders, and many hints came in that world's fair, as in later ones,—some of them from the Swedes. A recent Scandinavian experiment in the line of which we have been speaking is the establishment of children's workshops, or "homes of industry" (called "arbetsstugor"), which is the subject of an article in the Monthly Review, London. These Arbeitsstugor are simply workrooms, where a great number of occupations are practiced; tailoring, dressmaking, shoemaking, cobbling, clothes-mending, weaving, plaiting, basket-making, mat-making, carpentry, cabinet making, wood-carving, metal work, the construction of toys and ornaments for Christmas trees,—important matters in Sweden and that region. The whole matter, as the writer of the article says, "owes its origin, like almost every other social movement in Sweden or elsewhere, to private initiative." In fact, it is due to women, and the women of Finland began it. The idea was seized upon in Denmark, and spread to Norway and Sweden, and it is awakening interest in both Russia and France.

The homes of industry are directed by women of the leisure class, with salaried women teachers, and skilled artisans to teach the trades. There is co-operation with the local authorities, who usually give the buildings free of charge, and a small subsidy; while the school teachers help to select the children that shall be asked to attend the workshops. The rooms are open during the six winter months, and those who attend are from seven to fourteen years old, and of the poor or neglected classes. The number in each home varies from sixty to two hundred. Those from seven to ten years of age work from 11 A. M. to 1 P. M., and are given their dinner; those from ten to fourteen come to the home from five to seven o'clock in the evening, three times a week and get their supper there—the meals being a reward for work done. Some children, whose home circumstances entitle them to special opportunities, stay at the home from 1 to 7.30 P. M., having dinner and supper, doing such home lessons as are set at school, play in the open air and have two hours manual work. The first children's workshop was opened in Stockholm in 1886, and there are now twelve in that city with an attendance of 1500. Each home receives at the start a sum of from \$140 to \$280 from a fund; and they are all maintained by public grants, gifts and the sale of the children's work. In Stockholm the annual grant is \$4600. It should be noted that there is no fixed uniform system, but each school works independently. Another notable thing is that a six-weeks' course of instruction for teachers (voluntary and paid) is held every autumn in Stockholm, to which come teachers from Finland, Denmark and Norway, as well as from the country towns of Sweden.

The writer of the article in the Monthly Review, J. T. Legge, notes three important questions now before the British public: Whether there are "limits to the extent to which pedagogy, pure and simple, generally accepted as capable of indefinite extension in the sphere of reading, writing and arithmetic, may usefully be applied to discipline manual training? To what extent is the labor of young children outside of school hours to be tolerated? What is the value of the so-called American methods in education, to which so much prominence has been given by the Paris exhibition?" and by the writings of Charles D. Leland and Liberty Tadd? The first question is more pertinent here than the second and in relation to the third, it indicates that English education does not comprise so many and so novel variations and developments as our own. In respect to the first, it is plain, as Mr. Legge says, that the Arbeitsstugor is a manifest "revolt against the tendency to place the whole of a child's life under the ferule of the pedagog." The word "ferule" has a mere symbolic meaning here, but it indicates the same thing—system to the detriment of development by freedom. The homes of industry have "no bureaucratic paraphernalia," the children sit on chairs or benches, and have no desks, but ordinary tables; the room is homely, and the children are made to feel at home. The artisan grows to be a teacher by showing boys how to make things, the boy works at what he likes, and is encouraged to do it as quick as he likes; so that these work-rooms are places where a child learns according to his natural faculty of imitation,—very much in the same way, in fact, in which in old days Yankee country boys grew up to handle carpenter's tools and become handy men about the house and farm without apprehending the fact that they were being educated. Manual training in our city schools is a device to supply just that voluntary and unconscious education which was the inheritance of the village and the corners. In Sweden it has been discovered that Sloyd (and the same thing may be said of other school manual instruction) is valuable so far as it goes but "does not give manual dexterity or inculcate industry." And Sloyd comes from Sweden. In these workrooms there is no arduous attempt made at order, the pupils are not required to be still, and they may change their seats; it is said that the work is done with a relish. Thus in Sweden, as in America, it is realized that the training of the hand is recognized as essential, and the homes of industry aim to do this in accord with the child's nature.

This all points to the great possible educational value of arts and crafts schools, such as many educators are now thinking of, and such as it is hoped may be established in this city, where there are so many inspiring facilities close at hand.—Springfield Republican.

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Sex Distribution in America.

Whatever differences Dame Nature may have intended between the spheres of influence of men and women, she evidently intended that, numerically at least, the two sexes should stand on nearly the same footing. The world over, except where recognizable, and what might be called artificial, causes interfere, the male and female elements of the population are about equal. At first sight, perhaps, this may not seem at all remarkable. But it is to be remembered that in many families large ones, too—the great majority of the children are of one sex or the other. And one should not be surprised if the aggregate effect of this lopsidedness were to produce a considerable excess of men or women in a nation. The fact that such is not the case, then, shows that there is some potent and mysterious law of compensation at work upon the race as a whole. And this law operates upon many of the animals as well as men. On the farm it is found convenient to preserve a great preponderance of one sex over the other in cattle and chickens. The bull calf is predestined from his birth to conversion into veal, and a similarly stern fate consigns the superfluous cockerel to the gridiron or chicken pie at a tender age. But, so far as the natural increase is concerned among cattle and poultry, an approximately even balance is preserved.

Curiosity, not to say astonishment, is excited, therefore, by a recent announcement of the census bureau. The enumeration of 1900 shows that there are more men and boys than women and girls in this country, and that the difference exceeds 1,900,000 in a population of 76,993,387. The excess appears more distinctly, perhaps, when it is said that there are 512 males and only 488 females in every one thousand people in the United States. What is more, this sort of thing has been going on, with some little fluctuation in the percentage, for over half a century. As long ago as 1850 there was a distinct numerical superiority of the male over the female element. By 1860 the preponderance was even more conspicuous, but in 1870 less than for several decades. The returns for 1880 show a slight gain once more, though the disparity of 1860 was not quite reached, and those for 1890 a still further increase. The situation has scarcely changed in the last ten years. Indeed, the census-bureau figures out a microscopic falling off in the growth of the male population as compared with the female. To be sure, the excess was only 1,560,097 in 1890, and has since been enlarged by 254,727; but the bureau finds that the percentages of gain are not quite alike, and that there are faint indications of a future reversal.

The state of things here revealed is the more striking when compared with that existing in Europe. Both in the United Kingdom and on the continent the women are more numerous than the men. It is possible to detect forces that disturb the balance in some of these countries. But Mr. Porter, superintendent of the census of 1890, was inclined to think that these influences did not operate perceptibly in Austria and the Netherlands, and hence that normally the female sex outnumbered the male in nearly the proportion of fifty-one to forty-nine. Comparison with the standard, then, makes the excess of males in America stranger than if nature exhibited strict impartiality.

The two forces which appear to be chiefly concerned in upsetting the equilibrium are war and immigration. And of the two the former is much the less effective. Still it was powerful enough to influence the returns in Germany and France after the famous struggle of 1870-71. And in the United States it pulled down the male proportion of 5112 in every 10,000 in 1860, to 5056 in 1870.

Migration, of course, works in two ways. The majority of immigrants are men. The departures from one country, therefore, leave the other sex in excess in one part of the world while they promote the preponderance of their own in another. Thus, in some European countries the proportion of males to females is about 485 to 515. Now, inasmuch as three out of every five immigrants who come to the United States are men, and ten out of every seventy-five people here are of foreign birth, it is easy to see how important is this factor in establishing the ratio between the sexes. In 1880, for instance, the excess of males here was made up in this proportion: Native born, 628,797; foreign born, 884,713. And yet scarcely a seventh of the population came from other lands. It is to this fact, no doubt, that immigration has experienced a slight check in the last few years, that the recent slight falling off in the masculine ascendency in America is due.

But people migrate not only from one country to another, but also from one part of a country to another. This is peculiarly true in the United States. In consequence, there is a depletion of the ranks of the sterner sex in the East and a strong reinforcement in the West. Indeed, in the latter quarter there is a double invasion—from the more densely populated parts of our own land and from the old world. Hence the distribution of the sexes is not uniform. Along the Atlantic seaboard for at least half a century there has been practically no excess of males, and on the whole, a slight deficiency. The superabundance of women has been most conspicuous, though, in Massachusetts, Rhode Island and the District of Columbia. Just why there should be such a situation at the national capital is not clear. But in New England a special local agency has been at work—an influx of factory girls from Canada. Thus there is an occasional exception to the rule that the majority of immigrants are male.

As might be expected, the greatest excess of men is to be found in the far West, in the great agricultural and mining districts. In Minnesota and Nebraska there were at least 54 men out of every 100 people for a long time, from 55 to 58 in the Dakotas, and from

60 to 68 in most of the regions to the west and southwest. The ratio in Montana was once as great as 81 out of 100, and even in 1890 was 66½ to 33½. A slow, steady tendency toward equality has been observable, however, except in Utah, where the excess of men kept below the national average until 1880, and then increased only slightly. The connection between the fact and polygamy is too obvious to need pointing out.—Chicago Tribune

Danger to Health in School.

Many people who are scrupulously careful of the health of their children in the home are strangely indifferent to the conditions prevailing in the school. Hygiene in the public schools is a subject that is yearly receiving more and more attention, with the result that new school buildings in the larger towns and the cities conform generally to sanitary standards, but this is not true of many of the old buildings and of many schoolhouses in small places. It is the duty of all parents to know how far they fall short, and why, and what is needed to make them healthy.

The rules as to contagious diseases should be more strict, or rather more strictly enforced, and parents should remember that danger may lurk in complaints often considered of slight importance. Whooping-cough, for instance, is thought by many people to be an unimportant and necessary trouble of childhood, which it is better to get over and have out of the way. They do not know, or they forget, that while whooping-cough is not a dangerous disease for older children, it is dangerous and often fatal to very young children, and is easily carried by the children attending school to the babies in the nursery.

Too much attention cannot be paid to the question of light in the schoolroom. Many children are made premature wrecks from unrecognized eye-strain, and school visitors may often see small, helpless children sitting blinking in the sunlight which streams through a large window in front of them, making, from the glare, through the glare to read from a blackboard, and using up in a few hours the nerve force of a week. Light should be abundant and should come from the left side, so that no shadow is thrown on the slate or book, as is the case when the light comes from behind or from the right.

Another most important matter is the properly constructed desk, which will prevent undue stooping, contortions, or impediment to correct breathing.

In considering the subject of ventilation, there should, of course, be some system in every schoolroom by which air can be introduced from outside and then allowed to escape without using the windows, which cannot always be depended upon on account of drafts and storms. These and many other points should be insisted upon by parents.—Youth's Companion.

Encouraging Outlook for Prices.

So far as can be judged from information gathered in different parts of the country the prospect warrants the belief that prices on all grades of horse stock will rule higher for the coming year than they have during the current one. Good horses are scarce in the country, especially in the North. This scarcity must continue for three or four years at least. It is not confined to animals that are fast enough for campaign purposes or for speedway use, but extends to such as are produced on the Western ranches and for which there has heretofore been but little demand even at very low prices.

Many small-sized horses have been bought during the past year by agents of the English Government and shipped to Africa. These agents are still buying. Mr. Palmer Clark recently made the following interesting statement in the Sunday Inter-Ocean:

In an interview with Dr. Patterson, a prominent veterinary surgeon of St. Joseph, Mo., who has made no less than six trips to Africa with horses intended for the British forces in the field, he advises me of conditions that, while they bode little for the peace of the world, must be exceedingly pleasant for American breeders of horses to contemplate. He states that with neglect, hard service and the African fever the British forces are losing at an average ten thousand horses every month, and there is no indication that the guerilla warfare now inaugurated, and which is so hard on mounted troops, is likely to end for several years yet.

So it is all. Every available horse that the United Kingdom can spare has already been transported, so that when the troops return to England the remounts necessary on that occasion will require a number of horses even greater than has already been used. With a knowledge of this fact in view, the agents of the British government have already leased a tract of ground approximating four thousand acres near Lathrop, Mo., which will be used as a corraling and preparation station.

There are now being shipped an average of nine thousand horses from New Orleans every month, with the prospects of this number being augmented rather than diminished. There is also a move to change the shipping point to New Port News, Va., instead of the Louisiana city, and if satisfactory freight rates and shipping arrangements can be made, this will be done in the near future. These conditions, so contrary to the prevailing notion that the demand for this class of horses had been exhausted, will be pleasing news to horse owners of the West and Northwest, as the price of ordinary-grade stock will naturally be kept up to its present high standard for some years to come.

This being the case it is probable that prices on the medium grade of horses are more likely to advance than to depreciate for the next few years. Of course this will not affect the prices of choice light harness horses suitable for the track or speedway, but the scarcity of that kind all over the country from eastern Maine to western and southern California insures good prices for several years to come for mature horses that show enough speed and racing ability for campaign purposes on the speedway.

The American trainer, Frank Star, has been very successful in driving trotters in races at St. Petersburg, Russia, the past season. His winnings amount to about \$26,000.

The Markets.

BOSTON LIVE STOCK MARKETS.

ARRIVALS OF LIVE STOCK AT WATERTOWN AND BRIGHTON.

For the week ending Nov. 15, 1901.

Shots	Shots	Shots	Shots
Cattle	Sheep	Hogs	Veals
11,433	1,488	2,618	1,800
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Kidder, 3; Tinker & Foss, 1; R. E. French, 6; W. E. Hayden, 6; G. W. Hall, 1; W. A. Ricker, 100; M. G. Flinders, 1; W. A. Parham, 20; P. Ricker, 20; F. Ricker, 10; F. S. Atwood, 50; P. Gleason, 20.

Massachusetts—371.

Brighton, Tuesday and Wednesday.
 Stock at yards: 1700 cattle, 3645 sheep, 21,301 hogs, 600 calves, 125 horses; West, 1222 cattle, 21,800 hogs, 125 horses; Maine, 170 cattle, 325 sheep, 14 hogs, 342 calves; New Hampshire, 14 cattle; Vermont, 57 cattle, 20 sheep, 67 calves; Canada, 3300 sheep.

Tuesday—Liberal supply of cattle for beef and veal. Some working oxen included by H. H. Seal of New Hampshire. Market for beef cattle on all desirable lots as last week. Too many canners for the demand. The bulk changed hands at an early hour. D. G. Lougee's oxen, average 1700 lbs., at 50c. J. M. Philbrook's oxen of 1410 lbs., at 50c. J. H. Neal had 14 oxen, but worth more for work than for beef. Western steers at 50c, 1 lb. w.

Milk Cows.
 A comfortable demand, but not active. Cows in fair request, but more particularly the better class of cows, that give a good quantity of milk. Sales mostly at \$40.00 a pair. A. Berry, 1 fancy cow, \$55; 1 extra cow, \$40; Libby Brothers sold 2 choice cows, \$50 each; 5 cows, \$40 each; 5 cows, \$25 each; J. M. Philbrook, 1 extra cow, \$44.

Veal Cows.
 Market demand good as quoted last week. W. A. Gleason, 60 calves, 115 lbs., at 60c. P. A. Berry, 15 calves, 85c.

Late Arrivals and Sales.
 Wednesday—Better than an average week for the sale of milk cows. There were more buyers present and seemed ready to purchase. Prices showed firmness on fair to choice qualities. Beef cows of good quality in fair demand. Cows for calves in lower. Some fancy steers were sold by J. H. Neal, sold at Rochester, N. H., the right kind of 2000 lbs. d. w., at 50c. d. w. 4 do. at 75c. d. w. Libby Bros. sold various milk cows, fancy down to common, at \$25.00 to \$35.00. S. H. Henry sold 5 choice cows at \$55.00 each, branched into 2 down to \$35.00. O. H. Forbush, sold beef cows at \$25.00 each. T. M. Molloy, 2 nice cows at \$52 each, at \$50 each, and sales at \$30.00. W. Cullen, 25 choice cows, \$55.00 each. W. F. Wallace, 60 cows from \$22.00 to \$30.00. W. S. Wallace, 3 choice cows, \$50; 3 at \$55; 2 at \$47.00; 1 at \$45.

More Pigs.
 Light supply. For small pigs, \$2.00 a pair; shot, \$4.00 a pair.

BOSTON PRODUCE MARKET.

Wholesale Prices.
 Northern and Eastern—
 Chickens, choice spring, 15c; 16c; 17c; 18c; 19c; 20c; 21c; 22c; 23c; 24c; 25c; 26c; 27c; 28c; 29c; 30c; 31c; 32c; 33c; 34c; 35c; 36c; 37c; 38c; 39c; 40c; 41c; 42c; 43c; 44c; 45c; 46c; 47c; 48c; 49c; 50c; 51c; 52c; 53c; 54c; 55c; 56c; 57c; 58c; 59c; 60c; 61c; 62c; 63c; 64c; 65c; 66c; 67c; 68c; 69c; 70c; 71c; 72c; 73c; 74c; 75c; 76c; 77c; 78c; 79c; 80c; 81c; 82c; 83c; 84c; 85c; 86c; 87c; 88c; 89c; 90c; 91c; 92c; 93c; 94c; 95c; 96c; 97c; 98c; 99c; 100c; 101c; 102c; 103c; 104c; 105c; 106c; 107c; 108c; 109c; 110c; 111c; 112c; 113c; 114c; 115c; 116c; 117c; 118c; 119c; 120c; 121c; 122c; 123c; 124c; 125c; 126c; 127c; 128c; 129c; 130c; 131c; 132c; 133c; 134c; 135c; 136c; 137c; 138c; 139c; 140c; 141c; 142c; 143c; 144c; 145c; 146c; 147c; 148c; 149c; 150c; 151c; 152c; 153c; 154c; 155c; 156c; 157c; 158c; 159c; 160c; 161c; 162c; 163c; 164c; 165c; 166c; 167c; 168c; 169c; 170c; 171c; 172c; 173c; 174c; 175c; 176c; 177c; 178c; 179c; 180c; 181c; 182c; 183c; 184c; 185c; 186c; 187c; 188c; 189c; 190c; 191c; 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Our Homes.

What Shall We Read?

So bright have been the October days, and so radiant the evenings illuminated by the hunter's moon, that it is difficult to realize that the cold wintry weather is near at hand. But with the advent of November, we are reminded that the reign of the frost king cannot be far distant, and that plans and preparations for the cold season must receive immediate attention.

To the city dweller the long winter evenings offer alluring opportunities for recreation and improvement, and social life is then at its brightest and best, and with the endles theatrical and musical attractions one in possession of health and vigor can find much to enjoy. But one wears of a continual round of social duties, and even music and the drama fall at all times to charm.

It is a question, then, if one does not spend the happiest and most profitable of winter evenings snugly ensconced in a Morris chair, by a softly shaded lamp, the cold and gloom shut outside, and warmth and comfort within. The invariable companion at such a time is a book or a magazine, and upon the quality of such depends the success or failure of one's quiet hours.

There is no more potent influence in the average life than the books one reads. In youth the character may almost be said to be moulded by them, and in later life their influence is inestimable.

There never was a time when more books were read than at present. New books are appearing every day, and the effort to keep up with the newest in current literature is a perceptible strain, and the results do not always justify the expenditure of time and energy. If one could only sift the accumulation, rejecting the inconsequential and retaining the books of genuine worth, it might be worth while, but such a procedure is hardly practicable.

Would it not be as well, then, for the busy ones, whose time or reading is limited, to await the verdict of time as to the merit of a book, rather than to read as indiscriminately as is now the rule. In the scramble to read the very latest publications, the standard literature, which has withstood the test of generations of readers and critics, is neglected, and the great poets especially have been crowded from the high positions they formerly held with those who read and think.

Professor Norton's recommendation to busy people, that they should read one worthy poem each day, is worthy of consideration, and one could not put the time to better use. One should certainly, too, read the best books of the day, when time enough has elapsed to prove that they are such. But by all means read the masterpieces of literature. A writer in a current magazine laments that the literary quality is wanting in modern stage representation. We also need more of it in our daily reading.

Whatever else one neglects, one should keep in touch with the progress of the day, and to that end newspapers and magazines are a necessity, but even with these discretion may be exercised. One's mental diet should be varied, and there should be a due portion of substantial. The physical organism would degenerate under an exclusive regimen of pastry or ice cream. A *piece de resistance* is necessary for the mental health as well.

ELIZABETH ROBBINS BERRY.

The Workbox.

RAINBOW SHAWL.

This shawl, or shoulder scarf, is very pretty, and would make a nice gift for a friend at Christmas.

Materials—White Shetland floss 4 skeins, Shetland wool, 1 skein of light blue, 1 skein light pink, 1 skein light yellow, 1 skein white. Two wooden needles, No. 17.

Use the yarn double, 1 thread of Shetland wool and 1 thread Shetland floss.

Cast on 100 stitches with white wool and white floss, and work in garter stitch.

Six rows of white wool and white floss.

One row of yellow wool and white floss.

Four rows of pink wool and white floss.

One row of yellow wool and white floss.

Four rows of blue wool and white floss.

One row of yellow wool and white floss.

Four rows of white wool and white floss.

One row of yellow wool and white floss.

Four rows of white wool and white floss.

One row of yellow wool and white floss.

Four rows of pink wool and white floss.

One row of yellow wool and white floss.

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One row of yellow wool and white floss.

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Four rows of white wool and white floss.

One row of yellow wool and white floss.

cessity in sprains, since in no injury do swelling and pain more promptly supervene. The marked rapid swelling following a sprain is usually occasioned by the exudation of fluids, taking place not only around the injured joint, but also within the joint, the latter frequently to so great an extent as to force the two articulating surfaces apart. Any motion or weight upon the joint when in this condition is intolerable, and in every case effort should be made to check exudation promptly, relieve the swelling and pain, and relax the tension of the muscles adjacent.

Nothing meets the emergency better than hot water, as hot as can be borne, and this, fortunately, is usually quickly at hand, even in the most primitive camp. The joint and adjacent limb should be plunged into the water, which may be kept hot by the addition of small quantities from another vessel kept over the fire. This treatment must be continued for hours, if necessary. It should continue at least until the swelling and pain have been reduced. An all-night treatment not infrequently results in the possibility of using the limb the next day, although such a procedure is not to be recommended.

Cold water is nearly as effectual as hot in checking the symptoms; in some cases it seems equally efficacious, and even more comforting. In either case the treatment must be prolonged, and the temperature of the water faithfully kept at the point of greatest efficiency.

Other remedies are also valuable if the physician has them at hand, but all are used with the same end in view, of relaxing muscular tension, combating the swelling and relieving pain.—*Youth's Companion.*

Good Lights.

Much has been said and written concerning the best lamp flues and burners to use in order to have good lights, but neither one is so important as to keep the burners clean. Many lamps give a dull, feeble light, or have been set aside as dangerous, because they are not properly cared for in this respect, and the dust has accumulated in the small air tube at the side of the wick. The remedy is so simple that there is no excuse for this condition of affairs.

New lamp flues are toughened and made more durable by putting them in water and heating it gradually until it is boiling hot. When they have boiled five minutes set them off of the stove and allow them to cool in the water. In addition to the daily filling of the lamps and cleaning of the flues, the burners should be boiled once a week in water containing enough goldsmith washing powder to make a good suds. This will remove the oil and leave them bright and clean. Polish with dry flannel.

Use none but the best oil, and the lamp should be kept full to insure a good light. Keep the reflector—if it has one—brightly polished. Do not cut the wick, but turn it just above the tube and rub off the charred portion with a match. E. J. C.

To Cook Cereals Properly.

"Putting salt on cereal is doing for nature what nature has done for itself," said Mrs. S. T. Rorer, in a lecture yesterday. Mrs. Rorer decried the tendency to overseason food, and uttered many radical views which startled her hearers. "Fruits are perfectly flavored by nature," she said, "but ily flavored and spoiled palates" demand additional seasonings. "Salt or sugar on the breakfast cereal produces a combination that readily ferments in the stomach, and only the cup of coffee is needed in addition to make the most admirable producer of a sour stomach." One-half cupful of salt has not been used in her own household in two years.

"The flavor of the cereal is better than that of the salt," she said. "You never get the nice taste of the wheat or oatmeal, because of the salt. You eat it for breakfast, dinner and supper. Rice digests in one hour if cooked without salt, sugar, milk or cream, and nothing is gained by those additions. To be sure, to overtaxed palates, it will be tasteless cooked in that way, but until one has learned to eat unseasoned rice he will never know it at its best."

"Cereals," Mrs. Rorer said, "are very good for children, and may be eaten occasionally by adults with safety." She showed several varieties, and explained that some of the darker kinds are made from the germs of the wheat, which are removed from the so-called whole wheat preparations for export purposes. "Twenty minutes is enough to cook these kinds," she said, "but the old-fashioned oatmeal requires four hours and cornmeal three hours." She herself cooks oatmeal nearer ten than three hours. But wheat should be cooked for hours, although boxes usually contain instructions to cook it only twenty minutes.

The speaker boiled rice and made whole wheat bread before her audience. "To boil rice," she said, "wash it carefully or rub it in a dry towel. Then sprinkle it into boiling water, allowing at least three quarts of water to a half-pound of rice. Let it boil hard in order to keep the grains separate. Carefully drain the rice, and then, in ten minutes, drained and steamed for ten minutes longer, then dried in the oven or over the fire. A rinsing of clear cold water through the colander in which it is draining will remove the last free starch granules. Rice, which is almost pure starch, should be taken from the water, or it will become pasty. Water in which rice is boiled should be saved for soup. A delightful kind can be made by allowing about a quart of water, a pint of cooked tomatoes, two level teaspoonfuls of salt, a bay leaf and a little onion to come to a boil; strain it and add a little butter."

Mrs. Rorer used no white flour in her whole wheat bread, and employed exactly the same ingredients that she would use in white bread. She explained that it is most important, in order to obtain a fine grain and a sweet flavor, to knead it with water, will not stick to a dryboard. Too much flour makes it dry and stale.—*Tribune.*

Domestic Emergencies.

I think it is Barbara, in Mrs. Whitney's "We Girls," who declares that she likes emergencies because she "always emerges." Happy the housekeeper who can say the same! It is the quick-witted woman, with a resource or a remedy always at hand, who comes triumphantly through difficulties that leave her neighbor a victim to nervous prostration.

I was recently told, on the authority of a physician, that cuts and wounds should be washed in water as hot as can be borne, instead of in cold water; and I find that this stanches the blood much more quickly. Never plaster or bind up a cut without washing it first, to remove any particles of foreign matter. Ice, or ice-cold water, applied to the back of the neck and base of the brain, is a recently discovered and excellent means of relief for nausea and sick headache.

It is Horace, I believe, who classes a leaky roof and a scolding woman together

as the two intolerable evils. In case the former has left a badly discolored ceiling, try painting over the stains with white lead, for they will soon strike through whitewash or paper. A small tube of white paint can be bought for a few cents at an art store.

Most of us know what it is to have trunks or furniture leave a series of jagged tears and scrapes in the wall paper, as they descend the stairs or turn the corner of some narrow passage-way. Such ravages are difficult to conceal, but the task is much simplified if the needful patches are irregularly torn, in such a way as to leave the edges as thin as possible. Of course, the pattern must be carefully matched, and even a heavy paper can be repaired in this way so as to make the joining practically invisible.

It is well to remember in wet weather that a white or colored skirt which becomes muddy or bedraggled should be rinsed out immediately. If the mud is allowed to dry in the work is much harder, and the result apt to be unsatisfactory.

We should all like a complete daily change of underwear in hot weather, but since few of us can have it, we can take advantage of the fact that a thorough sunning on the grass on a hot, bright day will do wonders in the way of freshening and purifying vests, undershirts, corsets and other garments. Two full suits worn alternately, and subjected to this treatment, will last the week out in comfort to the wearer.

Perhaps burdocks in the yard hardly come under the head of "emergencies," but fruitful sources of vexation they certainly are. A discomfiting thing every time we go for three summers, finding that they flourished under the knife, I have discovered that the application of a dose of kerosene on the freshly cut stalk will really destroy the intruders. Speaking of kerosene, a neighbor tells me that lye (either bought in cans or made from wood ashes) is far more effective than kerosene in poultry-houses and hen coops. She applies it hot, with an old broom, and the cost is little or nothing.—*Country Gentleman.*

Rest for Women.

The rest hour is quite as necessary to women in summer as in winter. There are very few people who are not better for going away by themselves, if only fifteen minutes or half an hour, during the day. Lie down on the bed or lounge, allow the muscles to relax, and try to banish all perplexing thoughts. Make certain that you will never be interrupted or subject to call during these few moments, and the habit of sleep will come to you. A rest of even ten minutes, free from interruption, will do more toward soothing the nerves than four times the same length of time spent lying down with noisy children near, or thoughtful persons discussing the latest fashion. The important matter is to secure for the tired worker absolute peace at the rest hour. Even without sleep it is better than a rest hour amid noisy surroundings in sleep which is almost certain to be a troubled one. As a matter of ceremony, the rest hour should be insisted on, because work done after it is certain to be so much better that it much more makes up for the time taken from work. Work accomplished with the nerves exhausted never amounts to as much as work done when the energies are fresh.

Laughter and Long Life.

It may be that some enthusiastic and laborious German statistician has already accumulated figures bearing upon the question of length of life and its relation to the enjoyment thereof; if so, we are unacquainted with his results, and yet have a very decided notion that people who enjoy life, cheerful people, are also those to whom longest life is given. Commonplace though this sounds, there is no truth more commonly ignored in actual every-day existence. "Oh, yes, of course, worry shortens life, and the contented people live to be old," we are all ready to say, and yet how many people recognize the duty of cheerfulness? Most persons will declare that if a man is not naturally cheerful he cannot make himself so. Yet this is far from being the case, and there is many a man who is at present a weary burden to his relatives, miserable through the carrying care of some bodily ailment, perhaps, or some worldly misfortune, who, if he had grown up into the idea that to be cheerful under all circumstances was one of the first duties of life, might still see a pleasant enough world around him. Thackeray truly remarked that the world is for each of us much as we show ourselves to the world. The face that we meet with a cheery acceptance, but the face that we meet before doing so, full people glad to see us. If we snarl at it and abuse it, we may be sure of abuse in return. The discontented worries of a morose person may very likely shorten his days, and the general justice of nature's arrangement provides that his early departure should entail no long regrets. On the other hand, a man who can laugh keeps his health, and his friends are glad to keep him. To the perfectly healthy, laughter comes often. Too commonly, though, as childhood is left behind, the habit fails, and a half-smile is the best that visits the thought-lined mouth of a modern man or woman. People become more and more burdened with the accumulations of knowledge and with the weighing responsibility of life, but they should still spare time to laugh. Let them never forget, moreover, and let it be a medical man's practice to remind them that "a smile sits easy serene upon the face of Wisdom."—*London Lancet.*

Domestic Hints.

STRING BEAN AND TOMATO SALAD. Peel the tomatoes, cut out a round at the stem end, scoop out all the seeds and fill with cold cooked string beans mixed with a little mayonnaise. Or just sprinkle a bit of salt over the outside of the tomatoes and dress the beans with French dressing. Have the vegetables both ice cold when served in their can.

QUINCE PUDDING.

Boil eight large quinces till very soft. Peel, core and mash them, then add the yolks of five eggs well beaten together with a pint of cream. Sweeten to taste and add a dash of powdered ginger and cinnamon. Butter the edges of a pie dish, put a strip of puff paste around the edge, pour in the quince mixture and bake in a moderate oven for an hour. Probably no sauce will be necessary with this pudding, but a bit of whipped cream served with it may serve to make it more delicious.

POT ROAST OF BEEF.

Take a piece of lean beef, four or five pounds, put in a vessel with enough cold water to half cover the meat; after it has come to a boil and the scum taken off, put in one small onion, pepper and salt, also a little celery; set it back on the stove so it will boil gently for four or five hours, or until tender; thicken the liquid with brown flour. Serve hot in a dish with the gravy poured around it.

ICEING FOR SPECIAL SHAPED CAKES.

When icing an ordinary shaped cake, it is best to have the icing quite thick, having a cup of cold water at hand in which to dip the knife-blade while spreading it. But if the cake is pyramidal

in shape, or has been baked in a high, round dish, it is well to have the icing rather thin, and pour it over the cake while it is sitting in a clean, large dish, so that the icing which runs off may be used again.

TOMATO SOUP SERVED WITH EGG BALLS.

To make the soup, put into a saucepan one tablespoonful of butter and cook it in it for five minutes a finely chopped onion, being careful not to brown it. Add one quart of stewed tomatoes, a quarter of a cupful of rolled crackers, half a bayleaf, a dozen whole peppers, a teaspoonful of salt, a tablespoonful of sugar and paprika and cook for twenty minutes. Then stir in a cupful of boiling water and strain the tomatoes through a sieve. For the balls, grate three hard-boiled eggs and mix them with a level tablespoonful of butter and the yolk of a raw egg. Season with a little nutmeg and salt and form into small balls. Roll them in flour and boil in salted water for five minutes. Place the balls in a soup tureen and pour the soup over them and serve at once.

CHRISTMAS FRUIT CAKE.

The ingredients are five pounds of raisins, three pounds of currants, one pound of citron, one pound of figs, one pound of butter, one pound of flour, one and one-quarter pounds granulated sugar, one tablespoonful pulverized mace, half pint of apple brandy. Wash all fruit from butter and cream with the flour. Beat white of eggs to stiff froth, beat the sugar together with a little light. To this add first spoonful of the creamed butter and flour and then a spoonful of the whites of eggs, alternately. Beat until well mixed. Now add the fruit, which has been previously prepared (roll each up in mace, with a little flour until it will not stick together). Last of all stir in the brandy and mace. The longer this cake is kept the better it gets. It improves with age if wrapped up and kept in a close tin box.

Hints to Housekeepers.

People who give dinners too often forget to suit their decorations and menus to their guests, and the results are frequently not unlike the proverbial stork and fox. The game and dry wines which are sure to suit the tastes of epicurean clubmen and their wives will often fail to appeal to guests from country districts, as many a hostess has found to her grief when a guest has declined a service of redhead duck with a manner thickened too plainly that of thought a most surprising dish had been offered him. The character of the table decorations is a matter of interest to diners, especially if they are elderly. Whites and pinks, while suited to pretty company with bright eyes, may prove most trying to people who have lost their charms. A high centre decoration is better suited to a round than to a square table, because with the former the range of vision is less prescribed. Among the most frequent mistakes made by dinner givers are the seating of guests so near together that place is not left for the waiter to move about freely; the trying of dishes with which the cook is not familiar and too many courses where the service is limited. A simple dinner well served is far more desirable than a lengthy and elaborate repast poorly managed.

To soften boots and shoes wash over with warm water, and then rub castor oil into them. This makes the boots soft and elastic.

To prevent the icing of a cake from running down the sides, double a piece of oiled paper (such as that used in wrapping) around the cake, letting the bottom corners hang an inch above the cake. In this way a cake may be frosted evenly and with a thick layer to its edge. Do not remove the band of paper until the icing is thoroughly dry.

An easy and satisfactory way to remove dust from a painted floor is to wet a flannel bag, wring it out as dry as possible, put it on the broom and drag it in even strokes over the floor. All the dirt will in this way be collected in one place, and can be easily taken up without leaving streaks of dust on the paint.

Many children, if left to themselves, would choose a meat diet and reject all vegetables. But the human being was not meant to be carnivorous, but omnivorous, and the child should be taught to eat a due proportion of meat and vegetables, which is about three-fourths of vegetables to one-fourth of meat. Dr. Linker says: "Many people, knowing that there is a wonderful force in meats, will push upon a puny child a meat diet, when it should be known that only a sufficient amount—one-fourth of the daily dietary—is required to give enough nitrogenous material to supply waste and growth."

The pretty crepe and plain tissue papers found in such great variety, suggest to an inventive mind many attractive shells in which to serve sherbets and ices, the home-made ones, as a rule, having the advantage of being not only new, but more artistic. A piece of heavy, plain white writing paper may form a foundation, and the most extraordinary drinking glass may serve as a mould. A circular piece should be cut about an inch wider than the opening of the tumbler. After the desired shape is obtained, the outside may be covered with petals or leaves of the colored paper stuck to the foundation with flour paste. Let or cream of tartar should be used, frozen harder than usual. The filling may be moulded with one or two tablespoons or quickly with butter paddles.

The very best mats for protecting the table from hot dishes are made of asbestos cloth, stained out and laid on the table under the cloth.

Sautéed chicken is easily prepared and is an excellent Sunday-dinner meat. On Saturday cut the chicken or young fowl, and boil it until it is tender, but do not overcook it. Before doing so, roll the pieces in flour, put two or three heaping teaspoonfuls of butter in the frying pan, and sauté it until it is a golden brown. For the sauce, brown together two tablespoonfuls of butter and two tablespoonfuls of flour, add two cups of the liquor in which the chicken was boiled, and cook until it thickens. Serve separately in a boat.

Fashion Notes.

The straight-front corset is in greater demand than ever this season. Black, showing a few silver-white hairs, is one of the season's favorite furs for coats and gowns. The low collared coat is much more generally adopted in Paris and London than on this side of the water.

The very latest walking skirts are made to show the feet to the top of the instep, and are of equal length all around.

More stylish cloth skirts are made with a separate drop skirt of silk than with a lining sewed in with the outside fabric.

The Raglan sleeve, beginning at the wrist and terminating at the collar, has had its day of popularity and is now considered passe.

Shaggy camel-hair felts and silky beavers are among the highly favored fabrics used for autumn coats, turbans and short-back sailor hats.

The style of hair-dressing so universally elected for during several seasons past, and known as the "extreme Pompadour," has passed entirely from fashionable favor.

Black, black and white, and some very delicate and beautiful shades of gray and brown are the favored colors of this fall for full fluffy ostrich plumes on visiting and promenade hats, with matching feather boas en suite.

At the fancy dry-goods houses are set forth some novel and attractive belts finished with quaint clasps or buckles. Most of them are extremely narrow, and are fastened at the front below the slightly drooping blouse-front of the bodice.

The sale amount of combination underwear has been almost double that disposed of at this time a year ago. The continued Vogue of princely and all other kinds of shell-shaped dress skirts has brought this style of garment into prominent favor.

Narrow ruches of black point d'esprit, either shirred or plaited through the centre, are an inexpensive and very effective sort of trimming to select in making over a silk or satin gown, either in black or colors. Draperies and ruches of the net should then be added to the bodice.

Delicately tinted velvet appliques in artistic Persian effects, and likewise black velvet designs, to be used alike on gowns, fancy wraps and high-grade millinery, are greatly in vidence



This season among the most expensive and recherche importations from both Paris and London.

To be worn with an *en suite* shaggy costume of camel's hair, or English cheviot, or tweed, are hats of very rough felt—anglier felts they are called, upon which eagles' plumes and other stiff feathers are secured with knots of brown, green, brilliant scarlet or equally brilliant marigold-yellow velvet.

Pompadour or Marie Antoinette silks are extensively employed in the making of draped corsets, belts, blouse fronts, collar and coat linings, colonial waistcoats, etc. Edged with black velvet ribbon, it decorates some of the very stylish autumn gowns, and forms a very handsome combination.

The flou dressing-jacket or matinee is a new and picturesque semi-negligee garment sufficiently dressy for the five o'clock tea, or to wear when receiving woman callers. Craped satin crepe de chine, satin foulard, taffeta and silk-warp velvets are the fabrics most used for these matinees, and lace, ribbon, plaited chiffon ruffles are the favorite decorations.

The princess g

ADWINS EASY ELEY

such medicines to stop pain, we should avoid such as inflict injury on the system. Opium, Morphine, Chloroform, Ether, Cocaine and Chloral stop pain by destroying the sense of perception, the patient losing the sense of feeling. This is a most destructive practice; it masks the symptoms, shuts up the stomach, liver and bowels, and, if continued for a length of time, kills the patient and produces local or general paralysis. There is no necessity for using these unwholesome agents when a positive remedy, like Dr. Williams' Pink Pills, will stop the most excruciating pain quicker, without producing the least danger, in either infant or adult. It constantly stops the most excruciating pains, allays inflammation and cures congestions, whether of the Lungs, Stomach, Liver, or other glands or mucous membranes.

STOPS PAIN

Sent per bottle. Sold by all druggists.

Poetry.

CUPID'S REUNION.

From the corner of thy eye,
Just then that thou couldst spy
Cupid, traveling round his way,
Fading out where he might stay.

Oh elusive is the boy
And so sometimes very coy;
Hiding off from human sight,
All soft and mellow light.

That within his eyes may beam,
There revealing life's sweet dream,
His indifference assumes
When he thinks that one presumes

To discover where he hides,
Finding out where he abides;
Till he is hard to see,
So that you right sure may be.

In what heart he nestles down,
He will often win from you,
Try to hide his smiling face,
So that none may find a trace

Of the mystery of fate,
For which Cupid seems to wait,
He is loath to ever let
Others his heart's secret get.

Peering heartlessly they'd laugh,
Wounding him with thoughtless chaff;
So he tries to hide his face,
Till he is hard to see, his place.

Sometimes Cupid, though, shy boy,
Is so filled with perfect joy,
That he lets his secret out,
Ere he knows what he's about.

For 'tis hard to keep from sight
All the love in eyes so bright,
They will often tell tales,
When the heart's concealment fails.

From corners of the eye
You can see him pass by,
Seeing where he takes his place,
By the lighting of the face.

MARTHA SHEPARD LIPPINCOTT.
Moorestown, N. J.

MY SWEETHEART IN JAPAN.

A little figure, quaintly dressed,
In colors soft, of dove-like shade,
That once I left you years have passed,
You don't from my memory fade.

I seem once more to hear the sound,
The clatter of your clogs of wood,
As you came gaily down the street,
Then stopped to eye me where I stood.

I smiled, and then you laughed aloud,
And bowed in quaintest foreign style;
You wanted me to be your friend,
To stay and play with you awhile.

Soft almond eyes, so dark, yet bright,
To mine were raised with laughing look;
I stooped beneath your sunny smile,
And from your lips one kiss took.

So through those languorous summer days
I lingered still in Japan,
While you played soft the samisen,
Or stayed to cool me with your fan.

O, little maid, I see you yet!
Seated on cushions at your ease,
Trying to lip our English words,
Or teach me your queer Japanese.

Sayonara now, and fare you well,
Forget me not, O'Sunna san,
For some bright future summer time
I'll come once more to fair Japan.

—B. H. Carey, in Pearson's.

MELANCHOLY.

All things are touched with melancholy,
To feel the secret soul's mistrust,
To feel her fair, ethereal wings,
Weighed down with vile, degraded dust.

From the bright extremes of joy,
From conclusions of disgust,
Like the sweet blossoms of the May,
Whose fragrance ends in dust.

Oh give her, then, her tribute just,
Her sighs and tears and longings holy!
There is no music in the life,
That sounds with idiot laughter solely;

There's not a string attuned to mirth,
Nor has its chord in Melancholy.
—Thomas Hood.

THERE'S MANY A SLIP.

Slip, bless me, with a beauty,
When it is full of love,
When it is up in its sanctum
I should let it do the dove.

'Tis an odd sort of Kate about it—
I guess just what's inside,
I word I am certain's more precious
On the gold on royal bride.

It's once more as a foretaste,
When boys writ within,
There goes a feast of sweet phrases,
And here goes, let me begin.

What's this? here's a grand heading
In lithographic print—
Mr. here take the liberty
To close your tailor's bill.

—William Lyle, in Journalist.

How does not worry me—
Though all its tricks of hope I see;
For its efforts to dismay,
Will be just this same old story.

—Detroit Free Press.

It takes nine tailors to make a man
Rather a rash remark, we'd say;
For nine collectors and a "bad bill" pay
Are often required to make him gay.

And this is more than praise,
As words are less than deeds,
And simple truth can find Thy ways
We miss with chart of creeds.

—Whittier.

Miscellaneous.

The Lost Pendant.

TEN POUNDS REWARD.—Lost, on Wednesday afternoon, May 17, between the Criterion Theatre and Lowndes square, a heart-shaped pendant, blue enamel, surrounded by diamonds with a diamond centre. Initials on back "M. L." The above reward will be paid to any one bringing the same to Messrs. Light & Simmons, Sloane street.

Three people in three different places were reading the advertisement soon after nine o'clock on the morning of Friday, May 18.

The first, who was a stolid-looking person in blue, sitting on a high stool in the inner precincts of New Scotland Yard, was doing so because he was paid for it.

The second, whose paper had already acquired some beer status from the public-house bar, at which he was reading it, was a white-faced gentleman with a pair of twinkling eyes, a two-days beard, and a bad habit of biting his nails. His eye ran over the advertisement without surprise, for it had been inserted in accordance with his expectations. This was not because he had lost the brooch, but because he had—well—found it.

The sum offered was food for meditation. Mr. Bluejaw, to give him the name usually applied to him, though not bestowed upon him in baptism, was not at all surprised that it was so. He reflected, on the other hand, that the general practice was not lightly to be departed from, the general practice being to wait a few days and see whether any further inducement would be offered.

The third reader was a sandy-haired young man of fresh complexion, attired in a Zingari smoking jacket, who appeared to have very little appetite for his excellent breakfast, and he had come upon the advertisement purely by chance. There was a clatter of double doors about it. He knew the pendant at once. For one thing he had bought it; for another, when certain events had happened, it had been returned to him, and thereafter had been handed about between the giver and the taker, till she had finally kept it on the ground that the whole thing was becoming ridiculous.

And so she had lost it. "£10."

The sum gave rise to reflection to the sandy young man as well as to Mr. Bluejaw. She wanted it back and wanted it rather badly. Spare £10 notes, he knew, were rare with Colonel Liddard's daughter. It was clear that she still valued the thing—what? Fred Barallay—that was his name—jerked himself from the chair and paced the room. A glance at Mr. Barallay's face would have shown that the conclusion he had arrived at as to why she valued it was satisfying. As a matter of fact, his imagination had wandered further afield.

He was supposing, just supposing, that he found the pendant. Would he have the luck to take it back to her herself? Yes, he was sure he would. "Nothing venture, nothing win."

"Faint heart never won fair lady." "Who fears to fall"—a dozen seasoned proverbs put him on his mettle. Then if he did—and it was at this point that Mr. Barallay's imagination fairly carried him away, into the drawing-room of Lowndes square.

Feeling the necessity of action, he changed his coat, seized a hat, and went forth into Piccadilly, possibly with a vague idea of finding the pendant. If such was his intention, it was, as the reader knows, doomed to disappointment, but it so happened that in his wanderings he came across the jeweller's shop at which he purchased the lost article. He stopped, looked into the window, went on slowly to the corner, hesitated, turned back and entered.

The thing he ordered was, curiously enough, a heart-shaped pendant of blue enamel surrounded by diamonds and with a diamond centre. Initials "M. L." were to be engraved on the back. The whole thing was to be as like as possible to the one he had ordered the preceding spring, and he was obliged to have it immediately.

The jeweller turned up his books, noted the price, remembered the design and shook his head. He had not, however, like it. However, he urged and entreated, he gave ground for hope that among the wholesale trade, which should be ransacked from end to end, a similar pendant could be found. It was to be engraved at once, and if such an article could be obtained in England or Paris he should have it on Monday.

Happily for Mr. Barallay's peace of mind, on Monday morning the package came, but then arose a doubt as to whether the real pendant had not yet been found and handed over. With eager hands he tore open the package, threw the white morocco case into the fireplace, and started out on the shop of Messrs. Light & Simmons.

Once arrived there, he inquired with ready artifice whether the lady who had lost her pendant had been to inquire after it.

The lady had been in every day, was the answer, but the pendant had not yet been found.

At the time he scarcely noticed that a large, phlegmatic-looking man gave way to him immediately.

"That's all right," said Mr. Barallay. "I've got it. I will go and give it her."

Everything had gone so well that it was with a tremor, not of doubt, but of excitement, that he ran up the well-known steps and glanced at the familiar square as he waited for his ring to be answered. The same footman came to the door, and beneath the imperturbability of the British servant lurked a look of surprise and pleased recognition. Miss Mabel was at home.

"Will you tell her," said Barallay, "that her pendant has been found, and that the finder would like to give it to her personally, if she would not mind. Do not give my name."

He was ushered into the drawing-room, and waited. Up and down he paced in pleasurable excitement. Passing the window in one of his peregrinations, he saw the man in a livery coat, who had given way to him in Light & Simmons' stall, rattling by the railings opposite the house, but the recognition aroused no curiosity.

He had to wait some considerable time, and his fancy naturally began to play with the coming interview. He saw her as she would enter with a look half glad, half shy, of recognition. He knew exactly the look. He would not say anything. That would be best, he thought. He would just show her the heart. She would look at it and be struck with the pretty symbolism of his finding it, when all the other people in the world might have done so just as much as he. Then there would be a silence. Their eyes would meet, and he would tell her that the world had been a dreary desert for a year, and then—

At that moment the door opened and Miss Liddard—in every way a surprise to the young lady who was to go forth and purchase pendants—came in. She wore a look of blank surprise as she saw him.

"You!" she exclaimed.

Neither the look nor the exclamation was as arranged. That is the disadvantage of these pictured interviews. When the other person does not act up to them, it throws one off the "cue."

Barallay fumbled in his pocket for the pendant, and wished that he had had it ready.

Who shall decide on the rights and wrongs in lovers' quarrels? Whatever Barallay's view of the case may have been, Mabel was firmly convinced that he had been in the wrong, and after a year the conviction had grown to goody goody.

The lock was a mere pretext to see her. Why not say openly that he had come for forgiveness? Why that if he had come for forgiveness, why that happy expression? It was indeed, however, the circumstances. Therefore she coldly asked him: "Why have you come?"

The happy smile, which shone so unseasonably on his face, broadened as he produced the pendant.

So he had found the pendant, and had not come to be forgiven at all. A little disappointment was but natural.

"On, you found the pendant?" she said, interrogatively.

An answer was needed. He was vexed that it had, from the circumstances, to be a falsehood.

"Yes."

"Thank you so much. It was most good of you to bring it." Mr. Barallay, although his soul was in a ferment, could think of nothing else to say but—

"Not at all."

She put the pendant carefully upon the table. Considering all things, his satisfied smile, succeeded by the utterance of such banalities as "Not at all," argued a want of feeling that demanded resentment. She could agree now that those who told her what kind of creatures men

were.

"It is really most odd that you should have found it," she said. "I had forgotten all about it."

Forgotten! How the colors of his picture were being painted out! Still, an effort was yet to be made.

"But I thought—gathered that you valued it," he stammered.

"Why?"

"Well, you advertised for it, and I thought—"

The halting explanation sank exhausted.

Oh, mamma seemed so anxious to recover it. She is at home. Would you like to see her?"

"I do not think I will trouble her," he said.

Miss Liddard marked the tone of disappointment and the absence now of that happy, self-satisfied smile, and began to feel a little remorse for her remark. She remembered that her mother had nothing to do with the reward whatever, and so she passed. Possibly he might have something else to say, and just possibly he might be waiting for her.

Unfortunately, the wounded Barallay took the pause to be intentionally embarrassing—a signal to end an undesired interview; so, mustering a nonchalant air, he said:

"I must come to return the pendant."

Miss Liddard instantly answered:

"Then I must not keep you. Perhaps you have appointments."

Barallay muttered something gloomily about appointments—abroad—somewhere—anywhere took up his gloves, and said:

"Goodby."

"Goodby," said Miss Liddard, chilly. "It keeps fine."

But cold for the time of year. Goodby."

Slowly down the stairs and out of the front door went Mr. Barallay with his heart in his boots, and his eyes on the ground, and paused at the foot of the steps undecided which was the nearest way to the devil. It was then that a hand was clapped on his shoulder, and he looked round and perceived the phlegmatic person he had seen from the window and an attendant policeman.

"What the dickens do you want?" he asked, angrily.

"Gently, gently," said the man, emphasizing the pressure of his massive hand, "best to come quietly."

"What on earth do you mean?" said Barallay, trying to shake the hand off.

"The matter of that pendant," said the large man, with the air of setting all uneasiness at rest.

"What has the pendant got to do with you?" asked Barallay.

"Don't argue. Don't argue," said the man soothingly. "Now, my gentleman, would you like a cab?"

"Look here," said Barallay, curbing his intense desire for combat. "They know me at that house. King the bell and ask them who I am."

"Know you, do they? Constable, ring the bell."

The bell was rung and they waited.

"Did you get your reward?" inquired the large man.

"Oh, yes, I got my reward," responded Barallay, moodily, and the footman opened the door.

"Who am I?" asked Barallay.

The footman was too much astonished at the sight of a constable and another, whose clothes were the clothes of Philistia, but whose boots were the boots of a police force, to give a ready answer.

"Who is he?" demanded the large man.

"Why, it's Mr. Barallay, and he used to be," responded the footman.

"Yes, yes," said Barallay hurriedly, who did not want his live troubles blurted from the house.

"And this afternoon he come with the pendant," volunteered the footman. Barallay wished the pendant at the bottom of the sea.

"For Heaven's sake don't let's stand at the front door. There'll be a crowd. Take us into the library," he said.

Deep as was the conviction of the large man that the person who had come to the pendant for the reward must be a thief, or his guilty receiver, some vague doubts, connected with Barallay's clothes and his knowledge of the interior of a house in Lowndes square, wormed themselves into his mind, as he, with the police man, tramped after the prisoner into the library.

"Well, what is it all about?" asked Barallay, flinging himself into a chair.

The large man raised a dejected forefinger.

"The pendant was stole," he said, and then at his back appeared Miss Liddard, with just a shade of pink at the tip of her nose and her eyelids. She paused in astonishment, and Barallay looked uncomfortably away.

"The pendant was stole," pursued the large man, "because the chain was stole and other articles at the same time belonging to other people. Grabbed as they came out of the matinee. The person 'oo comes for the reward knows all about it. I don't say 'e stole it, but 'e knows them that did, and he received it. Now you come for the reward, and you say 'e stole it, and you got it."

Barallay remembered that he had told Mabel that he had found it. In view of his denunciation, wild horses would not drag from him the story of his visit to the jeweller's.

"I refuse to say," he said.

"Come, come," said the large man, "did you buy it, or no?"

"I refuse to say," replied Barallay.

The large man turned to the constable, whose conception of his duties appeared to be to stare fixedly at one spot in the ceiling, and shook his head.

"There's nothing for it," he said, "but to take him to where 'e p'raps will say."

Mabel started at Barallay with two frightened eyes, and was about to speak, when the footman, who had been waiting outside, came in and said that the large man had been found in the story of his visit to the jeweller's.

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The Horse.

Fact and Fancy.

Mr. Frank L. Barrett of West Sumner tells me that he has sold to E. A. Buck of Freeport, for a good price, the bay weanling filly by Alcyone (2.20), out of Western (full sister to Emma Westland, 2.19), by Westland (2.22); second dam, Josie (dam of Emma Westland, 2.19), by Charles M. son of Prescott; third dam, Ino (dam of Black Nathan, 2.17), and Chestnut, 2.19), by Morrill Drew, son of Winthrop Morrill.

Frank A. Baker, proprietor of the Riverside House, Livermore Falls, Me., sold his fast black mare Lady Dustmont (2.21) while at the Westfield meeting.

Ed Ireland of Stetson, the well-known trainer and driver, has sold the brown pacer gelding Hube (2.22), by Ervin M., to A. H. Brunell of Worcester, Mass.

Clarence Ellis, who has been the sole and exclusive caretaker of Louisa G. (4) (2.04) during the entire season, has returned to his home in Canton for a short visit. He tells me that the mare took cold on her long shipment to Lexington, Ky., and was coughing, and showed indications of being out of racing condition before she started, and he so represented to her managers and urged that she be drawn, and kept for her race the next week. But they decided otherwise, and she won the first heat in 2.11. When he unchecked her after the heat she dropped her head, and showed plainly that she was sick, but she was kept at it for four more heats, or until the race was postponed. The next day—in fact, before that—she was in the vet's care and was unable to start, and was a very sick animal. By the utmost exertions and untiring care she was brought round and left Lexington after the meeting was concluded in the car with Mr. T. W. Lawson's horses. She reached Rochester, N. H., safely, and Mr. Wallace ordered her to be taken to his private stable, which is steam heated, and when Clarence left her she was apparently all right, eating well and feeling well, and he believes will be ready to race another year without doubt, with no permanent bad results from her severe attack of sickness.

I note in an exchange the purchase and shipment by Mr. Julius Pajonck of Copenhagen, Denmark, of quite a large consignment of horses bought in this country. "He added in New York," says the authority from which I quote, "Missie, chestnut mare, 1889, by Lambertus 2263; dam, Fanny, by Robert Bonner Jr.; second dam, Lathair Boy Jr., with filly at side by Potent; Bessie, black mare, 1893, by Morrill Horse 830; dam, Luck, by Gideon 145; second dam by Tozier Horse, foal at side by Sultan Wilkes, and in foal to Marston C. (3) (2.19); Moxie, bay mare, 1894, by Morrill Chief, son of Hambletonian Chief 4310; dam, Fearnaught, by Black Rock (2.34); second dam by Morrill Horse 830, foal at side by Blue Wilkes (2.22), and in foal to Marston C.

These animals attracted my attention from the fact that they represent largely Maine pedigrees, but there is an evident mistake in the sire of "Bessie," as she was foaled in 1893, and said to be by the Morrill Horse 830, which horse died nearly thirty years before. There may be some explanation, but there is certainly a mistake somewhere.

I notice that the dam of the sensational Chain Shot (2.06), the fastest trotter in the Wilkes family, is Pique (dam of Deputy, 2.22, and Brash, 2.24). Now there was a prediction going the rounds last spring that a mare that had produced one with a record of 2.22, and another with a record of 2.24, would never produce anything sensational. Do you remember it? The theory was—as I recall it, that she had become so gauged by producing animals with only ordinary speed that nothing sensational or even high class could be expected. Well, the facts have knocked that theory into a cocked hat, for I recall at least two instances where it didn't work. One was Chain Shot (2.06), the other was something else.

A correspondent writes: "I would like very much to find the breeding of the horse Dandy, record 2.20, pacer, which he got in 1895. This horse was bred in Vermont, as I understand, and is said to be by Rocky Mountain. Kindly give me what information you can about the horse Rocky Mountain." I regret that I am unable to give you any information concerning the horse, and hope some reader may be able to do so for the benefit of my correspondent. The Year Book simply says of Dandy, who by the way, took his record at Hills Grove, R. I., that "he is said to be by Rocky Mountain," and stops right there.

Notes from Providence, R. I.

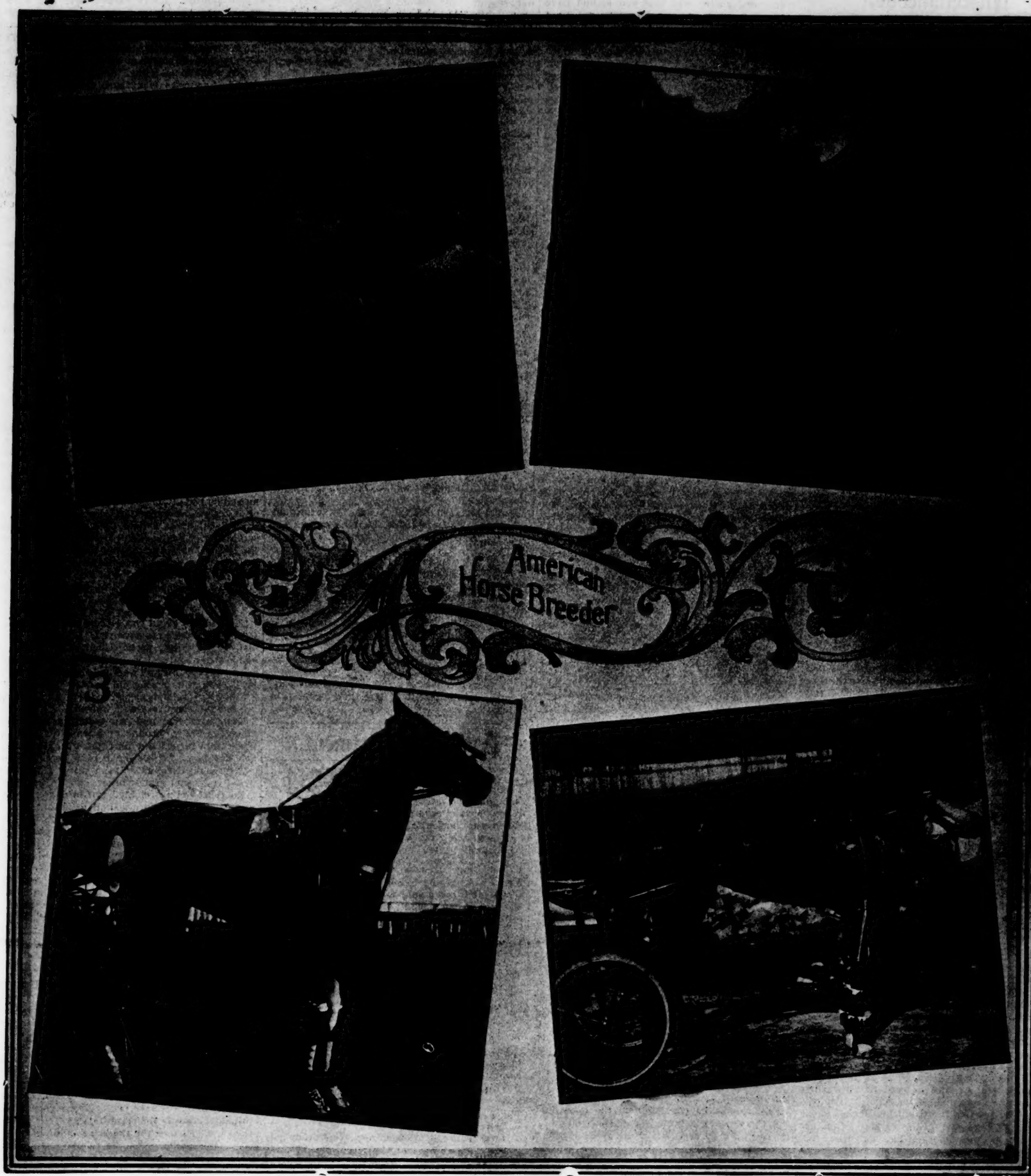
The present week promises to be the finale of the racing game in this section, and tomorrow, weather permitting, the main race will be held. I wrote you last week giving you the programme, and I expect that some excellent sport will be dished up by the contestants. Saturday afternoon I went out to Narragansett Park to attend the dispersal sale of the Marston stock. The hour of sale was set for twelve o'clock, but it was some time later before the sale began. The attendance was light; not as large as I expected to see, but there were familiar faces among the crowd, and the big stable where the stock was quartered gathered quite a number of the regulars, including Mr. James Hanley.

While waiting for the sale to begin, which was held in the open air near the main stable, I visited *Prince Alert*, which is wintering at the track in the big stable opposite the office. The champion gelding is looking finely, and his groom has his quarters arranged in a neat and business-like manner. *Prince Alert* is a trifle fat, and weighed 1000 pounds when he arrived last week. He must weigh much more at the present time of writing. Across the way is the *Crescent* colt, also owned by Mr. Hanley. *Autobon Boy* will winter in the South in charge of Scott Hudson. *Prince Alert* was visited quite a number during the afternoon, and the pacer seems a most exemplary horse in the stall.

The sale of Mariposa Farm resulted in thirty-six head being sold. Thirty-seven were booked, but one mare, Josie W., was not sold, as there was a slight misunderstanding on the final bid, so Mr. Sayles reserved the right. F. W. Greene of Newport officiated and did his best to extract bids, but I must say that the bidding was listless and the prices smaller than I expected to see.

The average of the thirty-six head was about \$112 per head. The best price paid was \$250 for Young Wildfire. Quite a number of his get and that of *Sable Wilkes* were sold, mostly youngsters. Dr. E. E. Frost was among the buyers and he purchased several. In addition auctioneer Green sold a pacer Maggie Patchen, and John Oney also sold a bay mare which brought the lowest price of the afternoon, \$20. The sale lasted until dark. The sales:

Young Wildfire, b. h., by Electioneer; dam, Beatrice, by Wildfire. M. F. Sayles, \$250.
Lulu Maid, b. f., by Highland; dam, Daisy, by Electioneer. Central Falls, R. I., 85.
Granny, b. g., by Young Wildfire; dam, Ramona S. S. M. Ballou, Saylesville, R. I., 100.
Beatrice, b. g., by Young Wildfire; dam, Mary Lambert, Luger Laford, Central Falls, R. I., 100.
Willie, b. f., by Young Wildfire; dam, Ramona S. M. Ballou, Saylesville, R. I., 50.
La Wile, b. f., by Wisburn; dam, LaRose, William Sheldon, Providence, R. I., 190.
Sun Belle, b. f., by Syntheson; dam, LaRose, Corbett, William Leach, Saylesville, R. I., 100.



No. 1. DANDY C., 2.09 1-2.

No. 2. MINNIE G., 2.20 1-4.

No. 3. NED PERRY, 2.16 1-4.

No. 4. SPHINKIE, 2.17 1-2.

Symboler, b. g., by Symboler (2); dam, Dexter Princess. John Maguire, Pawtucket, R. I., 155.
Warren, s. b. g., by Sable Wilkes; dam, Ramona S. C. D. James, Norwich, Ct., 157.50.
Rich Boy, b. g., by Sable Wilkes; dam, Rich Girl, F. S. Greene, Dorchester, Mass., 115.
Vilva S. b. f., by Sable Wilkes; dam, Alice, Peter Lennon, Pawtucket, R. I., 100.
Yashu, b. g., by Sable Wilkes; dam, Kitty Benton, Frank Cutter, Providence, R. I., 155.
The Sable, b. g., by Sable Wilkes; dam, Eva McGregor, Michael J. Murphy, Providence, R. I., 115.
Sablewood, b. g., by Sable Wilkes; dam, Tacoma, Dr. George Crowell, Pawtucket, R. I., 105.
Syndico, b. g., by Syndico; dam, Alice Rider, H. F. Pierce, Pawtucket, R. I., 85.
Hollingsworth, b. g., by Sable Wilkes; dam, Clara D. Thomas, Aldrich, Providence, R. I., 100.
Paulina S. b. f., by Sable Wilkes; dam, Jane, David Harrum, b. g., by Sable Wilkes; dam, R. I., 120.
La Rose, Dr. E. E. Frost, Worcester, Mass., 140.
Beckie Lee, A. Johnston, Brockton, Mass., 105.
Rider, b. g., by Sable Wilkes; dam, H. F. Pierce, Pawtucket, R. I., 70.
Sagamore, b. g., by Sable Wilkes; dam, Rose Highland, C. N. Rogers, Providence, R. I., 55.
Say Bell, b. f., by Sable Wilkes; dam, Arista, William Young, Boston, Mass., 130.
Kate Sable, by Sable Wilkes; dam, Kate, S. J. C. Dexter, Lonsdale, Ct., 100.
Messenger, b. g., by Messenger; dam, Nana, H. B. Holly, Woonsocket, R. I., 137.50.
Lady Matchless, ch. p., by Matchless Lonsdale (18); dam, Lady Alice, Henry A. Smith, Dartmouth, R. I., 212.50.
Bay gelding, by Sable Wilkes; dam, Martina Wilkes, McAuliffe & Donnelly, Pawtucket, R. I., 165.
Bay gelding, by Sable Wilkes; dam, Mary Best, Dr. E. E. Frost, Worcester, Mass., 90.
Bay gelding, by Sable Wilkes; dam, Symbole, A. Johnston, Brockton, Mass., 110.
Bay gelding, by Sable Wilkes; dam, Line, H. F. Pierce, Pawtucket, R. I., 100.
Brown gelding, by Sable Wilkes; dam, Moxie, Dr. E. E. Frost, Worcester, Mass., 50.
Bay filly, by Sable Wilkes; dam, Alice Rider, H. F. Pierce, Pawtucket, R. I., 50.
Bay gelding, by Wisburn; dam, Nana, F. Pierce, Pawtucket, R. I., 50.
Ferdine, b. m., by Kentucky Prince; dam, Lady Dexter, A. Johnston, Brockton, Mass., 85.

Dexter Princess, br. m., by Dexter Prince; dam, Emma Nugent, E. Hawes, East Providence, R. I., 100.
Bonnie June, b. m., by Simulter; dam, Bonnie Wilkes, A. Vallenour, Lincoln, R. I., 135.
Wiggins, b. c., by Sable Wilkes; dam, Martha Wilkes, M. T. Sayles, Cumberland Hill, R. I., 44.
Total thirty-six head, \$4021.50. Average per head \$111.72.

CONSIGNMENT OF JOHN OLNEY.
Bay mare, by Japan, dam by King Philip, Robert Exley, Providence, R. I., \$200.
CONSIGNMENT OF F. W. GREENE, NEWPORT, R. I.

Maggie Patchen, ch. m., by Bourbon Patchen, Dr. Pollard, 145.
The track will be covered by the last of this week or the first of next. I understand that quite a number of horses will winter at the track this fall, and I hear a rumor that Ed Mills is in this vicinity with Searchlight and one or two others. I shall look the matter up. The work is going on with the half-mile ring and should be completed before the first gets in its work. I drove over the avenue, the speedway with William Parker behind his pacer and if ever a road was in bad shape the avenue is. There are holes varying from two to five inches in depth, and the surface is alternately hard and soft. It would be suicide to speed a horse on the road, and it is easy to see why the regulars do not get together as they did last season. Last fall we had some lively brushing on pleasant afternoons, but now there is not anything doing at all.

Adie Grant, the son of a well-known stableman of this city, and a young man more or less well known in light-harness circles, tells a good story about his experience the other day while duck shooting in the lower part of the State. Grant was stalking the ducks in a boat and finally rounded up a couple of lone ducks. After skillful work he approached within gun shot and blazed away. The ducks never moved, but bobbed up and down serenely on the water. Grant gave them both barrels for the second time and still they moved not. Finally he tumbled to the fact that they were decoys. What he said is not printable, but the rest of the crowd watched the incident from afar. The joke of the affair is that one of the party had performed the same trick, but got away without being found out. He laughed the loudest at Grant.

The Enlarged Morgan Type.

The impartial hearing that has been given the breeders of trotting-bred roadsters and the different families of coaches and Hackneys in the Gazette has suggested to me that it might not be inopportune to call attention to a family of American road horses that the breeders of fashionably-bred trotters practically ignore, and whose claims to respect seem to have escaped the observation of coach and Hackney breeders. The family referred to are the descendants of Justin Morgan, a horse that will live in history as the progenitor of a family that for beauty of form, faultless style, lofty action, endurance, adaptability to all kinds of use and true roadster qualities has never been excelled.

The greatest combined race horse and show horse that the world has produced was the Morgan-bred stallion Ethan Allen, which at one time held the stallion record of the world. The world's greatest show mare was the Morgan-bred trotter Lady de Jarnette (2.28 trotting on a half-mile track), and although the showing of this representative stallion and mare has never been approached by any stallion and mare of any other breed or family, the greatness of the family by no means ends with them. Daniel Lambert perpetuated the greatness of his sire by producing trotters and show horses. Lady de Jarnette entered the great brood-mare list

by producing two with standard records, one of which has also an unbeaten show-ring record.

As these are extreme cases I will mention the obscure Morgan stallion Winnebago Chief, which was bred and owned the greater part of his life within one hundred miles of Chicago, handicapped by belonging to a man who had not the money to develop his speed, and covered with a mortgage until it was too late for any one else to develop him. Environments other and greater than these were the persecutions of the owners of popular trotting stallions.

Notwithstanding all this he stands credited with a number of 2.30 performers, including Jack Jewett (2.13). But it was as a sire of beautiful, speedy, high-acting road horses that long before his death he was attracting buyers from all over the Union; and to this day any dealer in first-class horses in the State is supposed to know of and admit the superiority of this great Morgan.

In a recent conversation with one of the most extensive dealers in the State, the writer elicited the information that nearly or quite eighty per cent. of the get of Winnebago Chief were good ones. Farther than this the dealer stated that he would buy a good one regardless of his breeding, but he had learned that he was most liable to find good ones where some Morgan horse had stood. I am liberal enough to admit that, undoubtedly, other families of trotters as well as coaches and Hackneys leave some outstanding ones, but I think that any unprejudiced horseman must admit that an enlarged type of Morgans possesses many of the qualities desired in the ideal gentlemen's roadster.—Admiral in Breeders Gazette.

This Winnebago Chief was quite strongly inbred to the Morgan strain. Mr. Joseph Battell describes him in his valuable work, "The Morgan Horse and Register," as follows:

Winnebago Chief, dark bay, few white hairs in face, 15½ hands, 1140 pounds; foaled 1871; bred by A. W. Welden, Rockford, Ill.; got by Mountain Chief, son of Morrill; dam, Nell Welden, light bay, bred by A. W. Welden, got by Green Mountain Boy, son of Green Mountain Morgan; second dam, light chestnut, bred by A. W. Welden, got by Leach's Black Hawk, son of Black Hawk (Hill's Black Hawk); third dam said to have been a Morgan mare brought from New Hampshire.

No family of horses has ever yet been produced that has had so many staunch friends and enthusiastic admirers among such horsemen as appreciate an all day long distance roadster as that founded by Justin Morgan. Had they been bred with care and with a view to preserving their best qualities, they might have been very popular today. Conditions, however, have changed greatly within the past fifty years. Long journeys were then performed with horses. Now steam and trolley cars afford cheaper and much more rapid means of travel, especially in the older States. The light-harness horse of today is used chiefly for short-distance pleasure driving, and his value depends mostly upon his speed capacity for a single mile over a smooth road. The Morgan cross, however, is not detrimental to speed and will impart valuable qualities to the best of the trotting and carriage families.—Ed.

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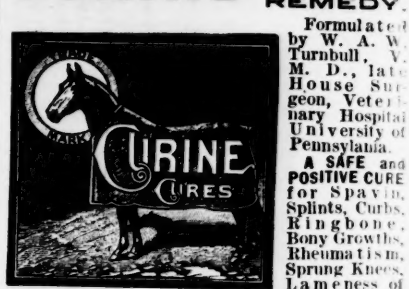
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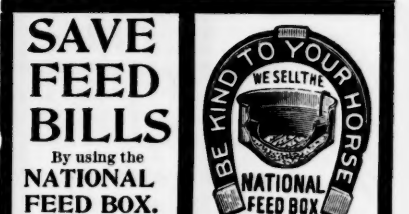
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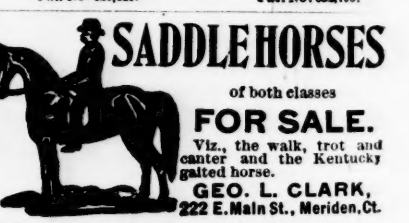
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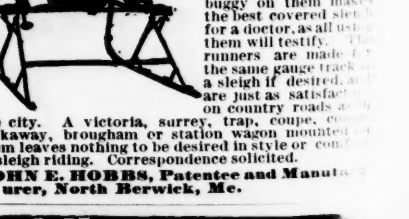
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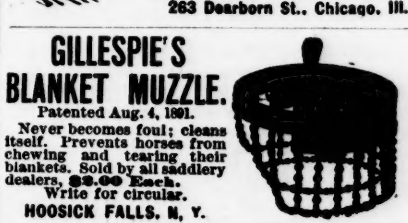
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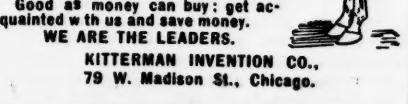
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